

email cdp@countyofnapa.org

Page 5 of 29

REVISED
6-3-13

**PROJECT STATEMENT
ARAUJO ESTATE WINERY USE PERMIT MAJOR MOD**

**APN 020-340-030
2155 PICKETT ROAD, CALISTOGA, CA**

The proposed modification to the Araujo Estate Winery use permit is a revision of the 20,000-gallon per year winery that will allow more flexibility for direct marketing events. No production increase is proposed or envisioned and there are no new proposed physical structures that are part of this use permit modification request. The Winery has historically had a very minimal tours/tastings level and a minimal number of annual marketing events. Customers of the winery wish to come to the winemaking facilities and vineyards to learn more about the wine they are often historic subscribers for. The objective of the owners is still to keep visitation limited, but to have more flexibility on the types and frequency of events during some times of the year.

Proposed tours and tastings are for three (3) per day and with a maximum of six (6) persons on each tour/tasting, on the busiest days.

The proposed Winery Marketing Plan is as follows:

Food-and-wine Pairings: A max. of 4/month with a max. of 24 persons each event.
Maximum of 12 such events each year.

Wine Club/Release Events: A max. of 2/year with a max. of 80 persons each event.

Larger Auction-related Events: A max. of 2/year with a max. of 125 persons each event.

Also requested are approval for serving light fare foods with some wine tastings, and the A.B. 2004 "Picnic" Ordinance, allowing the consumption of alcoholic beverages on-site. The area for picnic events will be outside and on the western side of the winery structure and caves. There is no commercial kitchen proposed with this modification, and all food served with wine will be provided exclusively by caterers licensed to conduct business in Napa County.

In an effort to update the winery employees plan and provide some flexibility for the future, the owners proposed revising the total number of employees associated with Araujo Estate Winery from the current level of 12 full-time employees (including the two owners, who reside on the property) and 2 part-time employees.

An expansion of the existing sanitary wastewater treatment system at the winery is indicated via the change of marketing plan and employee numbers and these improvements have been designed and presented by Bartelt Engineering in updated Phase One Water and Wastewater Feasibility Reports submitted with this application.

The owners wish to update the hours of operation for the winery to reflect 6:00 AM until 6:00 PM. Marketing events and tours/tastings will not commence prior to 10:00 AM and will be concluded at 6:00 PM in the evenings. Evening marketing events will commence no earlier than 6:00 PM, in order to avoid peak-hour commute traffic, and will be concluded by no later than 10:00 PM. There will be no amplified outdoor music in association with any of the marketing events.

Portable toilet facilities will be utilized at the largest events, as described in the enclosed wastewater feasibility report.

USE PERMIT INFORMATION SHEET

USE

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

Revised Winery Marketing Plan, revised winery employee numbers; improvements / expansion of winery wastewater treatment system (sanitary only), consistent with these changes.

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

District N/A

Regional RWQCB

State ABC

Federal BATF

IMPROVEMENTS

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

Expansion of sanitary wastewater system, as outlined in update of Winery Wastewater Feasibility Report.

Improvements, cont.

Total on-site parking spaces: 10 existing N/C proposed

Loading areas: 1 existing N/C proposed

Fire Resistivity (check one, if not checked, Fire Marshall 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.) <0.01 acres

Employment and Hours of Operation

Days of operation: 7 / week existing No change proposed

Hours of operation: 10 am - 4 pm existing 6 am - 6 pm proposed

Anticipated number of employee shifts: 1 existing No Change proposed

Anticipated shift hours: 6 am - 6 pm existing No Change proposed

Maximum Number of on-site employees:

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

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

☒ other (specify number) _____

12 full-time
2 part-time

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 checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Marketing Events*	<input type="checkbox"/> Existing	<input checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Marketing Events	<input type="checkbox"/> Existing	<input checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Will food be prepared...	<input type="checkbox"/> On-site?	<input checked="" type="checkbox"/> Catered?		
Public display of art or wine-related items	<input 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: 20,000 gal/y Per Permit No: P05-0353 Permit Date: 11-22-1991

Current maximum actual production: 20,000 gal/y For what year? 2012

Proposed production capacity: No Change gal/y

*For this section please see "Winery Production Process," at Page 11.

Visitation and Hours of Operation

Please identify the winery's...

25 PERSONS/WK MAX PER VP 11-13-13 -CHC-6-12-13

Maximum daily tours and tastings visitation:	<u>24 per yr (5 per day)</u> existing	<u>18/day</u> proposed
Average daily tours and tastings visitation ¹ :	<u>2/month</u> existing	<u>12/day</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>10 am - 4 pm</u> existing	<u>10 am - 6 pm</u> proposed
Non-harvest Production hours ² :	<u>10 am - 4 pm</u> existing	<u>6 am - 6 pm</u> proposed

* See attached page for current Winery Marketing Plan per Conditions of Approval.

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.

REVISED
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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.)

Food & wine pairings: 4 per month (maximum of 12 per year)
Max. 24 persons each event

Wine Club / Release Events: 2 per year
Max. 80 persons each event

Larger Auction-related Events: 2 per year
Max. 125 persons each event

→ 1 OF WHICH
IS AUCTION NAPA VALLEY

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 served at the winery will be prepared by caterers.

No commercial kitchen facilities are proposed.

Requests:

- (1) To serve food (light fare) with wine tastings.
- (2) A.B. 2004 "picnic" ordinance, approval to allow on-site alcohol consumption.

Winery Coverage and Accessory/Production Ratio

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

Existing 8,743 sq. ft. 0.2 acres
Proposed No Change sq. ft. Same 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).

8,743 sq. ft. 0.2 Acres <1 % 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

Existing 6,243 sq. ft. Proposed No Change 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 2,500 sq. ft. 20.5 % of production facility
Proposed No Change sq. ft. No Change % 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) Caves not yet built.

Please identify the winery's...

Cave area Existing: 8,700 sq. ft. Proposed: No Change sq. ft.
Covered crush pad area Existing: 1,500 sq. ft. Proposed: No Change sq. ft.
Uncovered crush pad area Existing: 310 sq. ft. Proposed: No Change sq. ft.

WATER SUPPLY/WASTE DISPOSAL INFORMATION SHEET

Water Supply

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
Groundwater
Well

Emergency
Tanks and
Reservoir

N/A

N/A

Yes ☐ No ☐

Yes ☐ No ☐

22,896 gallons per day (gal/d)

Groundwater well

Reservoir

22,896 gal/d

Per CDF gal/d

50 gal/m

Per CDF gal/m

10,000 tank gal

50 ac-ft gal

Storage tanks and

Reservoir

Liquid Waste

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 flows):

Future waste disposal capacity:

Domestic

Other

Sewage

N/A

On-Site
Leach Field

N/A

N/A

N/A

Yes ☐ No ☐

Yes ☐ No ☐

983 gal/d

N/A gal/d

1,684 gal/d

N/A gal/d

1,829 gal/d

N/A gal/d

Solid Waste and Recycling Storage and Disposal

Please include location and size of solid waste and recycling storage 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) than a hazardous materials business plan and/or a hazardous waste generator permit will be required.

Grading Spoils Disposal

Where will grading spoils be disposed of?

(e.g. on-site, landfill, etc. If off-site, please indicate where off-site): N/A

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: <u>12</u> x 3.05 one-way trips per employee	=	<u>37</u>	daily trips.
Number of PT employees: <u>2</u> x 1.90 one-way trips per employee	=	<u>4</u>	daily trips.
Average number of weekday visitors: <u>12</u> / 2.6 visitors per vehicle x 2 one-way trips	=	<u>5</u>	daily trips.
Gallons of production: <u>20,000</u> / 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	<u>1</u>	daily trips.
Total	=	<u>47</u>	daily trips.
(No of FT employees) + (No of PT employees/2) + sum of visitor and truck trips x .38)	=	<u>18</u>	PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>12</u> x 3.05 one-way trips per employee	=	<u>37</u>	daily trips.
Number of PT employees (on Saturdays): <u>2</u> x 1.90 one-way trips per employee	=	<u>4</u>	daily trips.
Average number of Saturday visitors: <u>18</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>13</u>	daily trips.
Total	=	<u>54</u>	daily trips.
(No of FT employees) + (No of PT employees/2) + visitor trips x .57)	=	<u>31</u>	PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): <u>12</u> x 3.05 one-way trips per employee	=	<u>37</u>	daily trips.
Number of PT employees (during crush): <u>2</u> x 1.90 one-way trips per employee	=	<u>4</u>	daily trips.
Average number of Saturday visitors: <u>18</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>13</u>	daily trips.
Gallons of production: <u>20,000</u> / 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>1</u>	daily trips.
Avg. annual tons of grape on-haul: <u>0</u> / 144 truck trips daily ⁴ x 2 one-way trips	=	<u>0</u>	daily trips.
Total	=	<u>55</u>	daily trips.

Largest Marketing Event – Additional Traffic

Number of event staff (largest event): <u>6</u> x 2 one-way trips per staff person	=	<u>12</u>	trips.
Number of visitors (largest event): <u>80</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>29</u>	trips.
Number of special event truck trips (largest event): <u>4</u> x 2 one-way trips	=	<u>8</u>	trips.

³Assumes 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).

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

ARAUJO
ESTATE WINES

April 10, 2013

Mr. Chris Cahill
Planner III
Napa County Dept. of Conservation, Development & Planning
1195 Third Street, Suite 210
Napa, CA 94559

SUBJECT: ARAUJO ESTATES WINES WINERY USE PERMIT MAJOR MOD
Use Permit # P12-00412 and APN 020-340-030

Dear Mr. Cahill:

I am in receipt of the memo dated December 18, 2012 from Calistoga City planner Erik V. Lundquist addressed to your attention. This memo requests that we submit a notice/agreement acknowledging the presence and operation of the City's wastewater treatment plant and associated storage ponds and sprayfields. This letter serves as my official notice of same, as well as an indemnification of the City of Calistoga regarding any claims associated with those wastewater treatment operations and facilities.

We will record a copy of this letter with the County Recorder prior to application for any construction permit, and will provide a copy of the filing to your office and to the Building Department.

The memo from Mr. Lundquist also noted the requirement that stormwater run-off and velocities be controlled on-site as required by the Regional Water Quality Control Board, and I believe that this is provided for in the engineering reports prepared by Bartelt Engineering and submitted along with this information to our application file with the County.

Thank you for your attention to this information and we look forward to a hearing on June 5, 2013.

Sincerely,



Daphne Araujo
Araujo Estate Wines

EISELE VINEYARD
NAPA VALLEY

2155 PICKETT ROAD • CALISTOGA, CA 94515 • (707) 942-6061 • FAX (707) 942-6471
E-MAIL: wine@araujoestate.com WEB SITE: www.araujoestatewines.com

DONNA B. OLDFORD
PLANS4WINE
2620 PINOT WAY
ST. HELENA, CA 94574

TELEPHONE (707) 963-6832
E-MAIL: DBOLDFORD@AOL.COM

RECEIVED

APR 25 2013

Napa County Planning, Building
& Environmental Services

CURRENT AS
OF MAY 2013

April 22, 2013

Mr. Chris Cahill
Planner III

Napa County Dept. of Planning, Engineering & Environmental Management
1195 Third Street, Suite 210
Napa, CA 94559

SUBJECT: ARAUJO ESTATE WINERY USE PERMIT MAJOR MOD
Permit # P12-00412 and APN 020-340-030

Dear Chris:

Enclosed is our response to your "completeness" letter dated January 28, 2013 as relates to a request for major modification of the winery use permit. In addition to response on the items in your letter, the civil engineer has prepared technical reports as requested by County Engineering. We also include a copy of a road exception request that would recognize the existing winery access road as a one-way loop circulation system.

1. **Appendix A Applicability Checklist (Napa County Post-construction Runoff Management Requirements):** This is included in Bartelt Engineering's civil reports as part of this submittal.
2. **Compliance to Napa County Road and Street Standards:** A road exception request has been submitted to County Engineering and CDF, with a request that the existing winery access road be recognized as a one-way loop circulation system. As noted in the traffic study completed for this use permit modification, the road in its current configuration and width is consistent with the County's standards for a one-way loop. We have scheduled a site visit with Patrick Ryan of County Engineering on Tuesday, April 23, for purposes of the road exception. (See road exception request document from Bartelt Engineering.)
3. **City of Calistoga comments/requirements:** See enclosed letter from the property owner, which acknowledges the City's wastewater treatment plant and its associated ponds and sprayfields, and which indemnifies the City from claims. We have also acknowledged planner Erik Lundquist's comment related to post-development peak stormwater run-off discharge on site, as reflected in the technical reports prepared by Bartelt Engineering and submitted herewith.

4. **Parking and driveway plan:** As mentioned above, we have submitted a road exception request for the existing winery access road to be recognized as a one-way loop system. Parking for employees and visitors is per existing areas as indicated in the revised site plans included. In accordance with newly adopted Greenhouse Emissions guidelines under CEQA, we have opted to leave the parking areas for employees and tours/tasting visitors as the existing Lodi pea gravel. This is consistent with the position of Engineering as relates to new Greenhouse Emissions analyses that encourage minimizing impervious surfaces wherever possible. For larger marketing events, cars will be parked along vineyard roads, where there is adequate space. See parking notes on updated site plan provided by Bartelt Engineering. The County has requested the addition of one ADA-accessible parking space, paved and striped as required; Bartelt Engineering is in the process of adding this parking space, as a result.
5. **Employee Numbers:** Please see revised page 7 of the use permit application for clarification. There is a single shift period, between 6:00 AM and 6:00 PM, with flexible hours built into the shift. The applicant wishes to have recognized their current number of winery employees. Currently, the winery employs a total of 12 persons working full-time and two are part-time employees. This includes both administrative and production-related employees of the winery. Including the owners, Daphne and Bart Araujo (whose residence is on-site), this totals 14 persons. This is the number recognized in the Wastewater Feasibility Report Update prepared by Bartelt Engineering, and the number that should be included for purposes of the CEQA analysis. It is also reflected in the traffic study.

See updated page 9 of the mod application for clarification of the visitor numbers and hours of operation for visitation and marketing. Currently, the winery operates between the hours of 10:00 A.M. and 4:00 P.M. for tours/tastings and marketing events. We are proposing revised hours of 10:00 A.M. until 6:00 P.M. The average number of visitors per week in the present use permit total 24, and we are proposing a maximum of 18 visitors per day in the major mod.

The revised Winery Marketing Plan includes: A maximum of four (4) food-and-wine pairing events per month, each with a maximum of twelve (24) persons in attendance; a maximum of two (2) wine club/release events per year, each with a maximum of eighty (80) persons in attendance; and two larger auction-related events per year, each with a maximum of 125 persons in attendance.

(6) **A septic system feasibility report:** Bartelt Engineering provided copies of a *Wastewater Feasibility Report Update* with the original application, and subsequently provided copies of this report to both Napa County Environmental Management and to you.

(7) **Greenhouse gas calculation:** Included with this application is a copy of the County's *Greenhouse Gas Calculation Analysis* checklist, to the extent that it can

relate to the project as proposed. We are proposing no new construction, other than minor update to the applicant's sanitary wastewater treatment system, and there will be no new impervious surfaces on-site that are commensurate with the application request. No new construction is envisioned. In fact, the applicant previously been approved for a new space for administrative winery offices and they have decided against this.

(8) Traffic study: Per the County's request and suggested scope of work, we retained the firm of Omni-means to prepare a cumulative traffic analysis. That report is included with this submittal and as you can see, there will be no significant impacts associated with newly generated traffic at the winery. Please be advised that this traffic study included all wineries on Pickett Road, as well as two wineries in the City of Calistoga and the Silver Rose Resort, also in Calistoga. In addition, we included updated employee and visitor numbers associated with the Kelly Fleming Winery, as we are currently preparing a major mod to Kelly's winery use permit. For that reason, we felt the project as a "reasonably foreseeable" one.

(9) Phase One Water Analysis: In keeping with the County's policy of updated Phase One Water Analysis with winery use permit mod applications, Bartelt Engineering has provided this information. It also includes information related to the necessity of a transient water company operation and filing, based on the numbers reflected in the revised winery marketing plan and tours/tastings.

(10) Transient Water Company Feasibility Statement: Because the winery's revised employee count and visitor numbers will result in 25 persons or more on-site for more than 60 days of the year, a transient water company filing is required. Included in Bartelt Engineering's technical reports is the *Public Water System Feasibility Statement* and the full report will be finalized prior to issuance of any building permits and prior to any increase in visitation.

(11) Food service: The applicant has requested the ability to serve light fare (such as crackers and cheese or a light hors d'oeuvres) with some of the wine tastings. The applicant advises that this might occur once a week, if that often, and the food items would be provided by a licensed caterer. Caterers will also provide all food associated with the food-and-wine pairings proposed. The mod request is for a maximum of four food-and-wine pairings each month, with each event having a maximum of 12 persons in attendance. Caterers will also be the sole provider of food at larger events, such as the wine club/release events and the auction-related large events. Portable facilities will be utilized at the larger events.

(12) Solid waste and recycling: The applicant has recycling bins on-site and disposables are sorted before being hauled weekly to nearby Clover Flats Landfill by winery employees. There is no private refuse collection service for the winery. Winery disposables and recycling is collected in the mechanical pad area on the

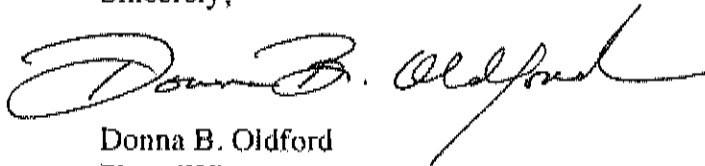
southeast side of the winery. Boxes for recycling are deposited there as they are emptied and individual trash/recycling bags are tied and left there for the weekly haul as necessary. During a normal week, (i.e. not during harvest or the Christmas holiday), each Friday morning the trash is consolidated and sorted. Then it is loaded into bags and placed in trucks, along with any boxes left in the mechanical pad area. These are then consolidated with the trash and recycling from the rest of the property, by a winery employee and hauled to Clover Flat Landfill on the same day.

(13) Digital Copies of all submitted materials: We are in the process of preparing digital copies of all information, and will finalize as soon as you and I have gone over all the information submitted herein and have determined that it is complete. The digital copies will be submitted to you well in advance of your preparations of a staff report for hearing.

(14) Site visit: Per the request in your letter, Paul Bartelt and I did meet with you on the site on Tuesday, April 23 at 2:30 P.M.

Thank you for your guidance and efforts on this project. We look forward to taking the project to hearing on Wednesday, July 17 as we discussed.

Sincerely,

A handwritten signature in black ink, appearing to read "Donna B. Oldford". The signature is fluid and cursive, with a long, sweeping underline that extends to the right.

Donna B. Oldford
Plans4Wine

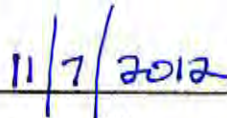
cc: Daphne Araujo, Araujo Estate Wines

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



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.

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.

Daphne Arango, trustee Arango Family Trust

Print Name of Property Owner

Print Name Signature of Applicant (if different)



11/7/2012

Signature of Property Owner

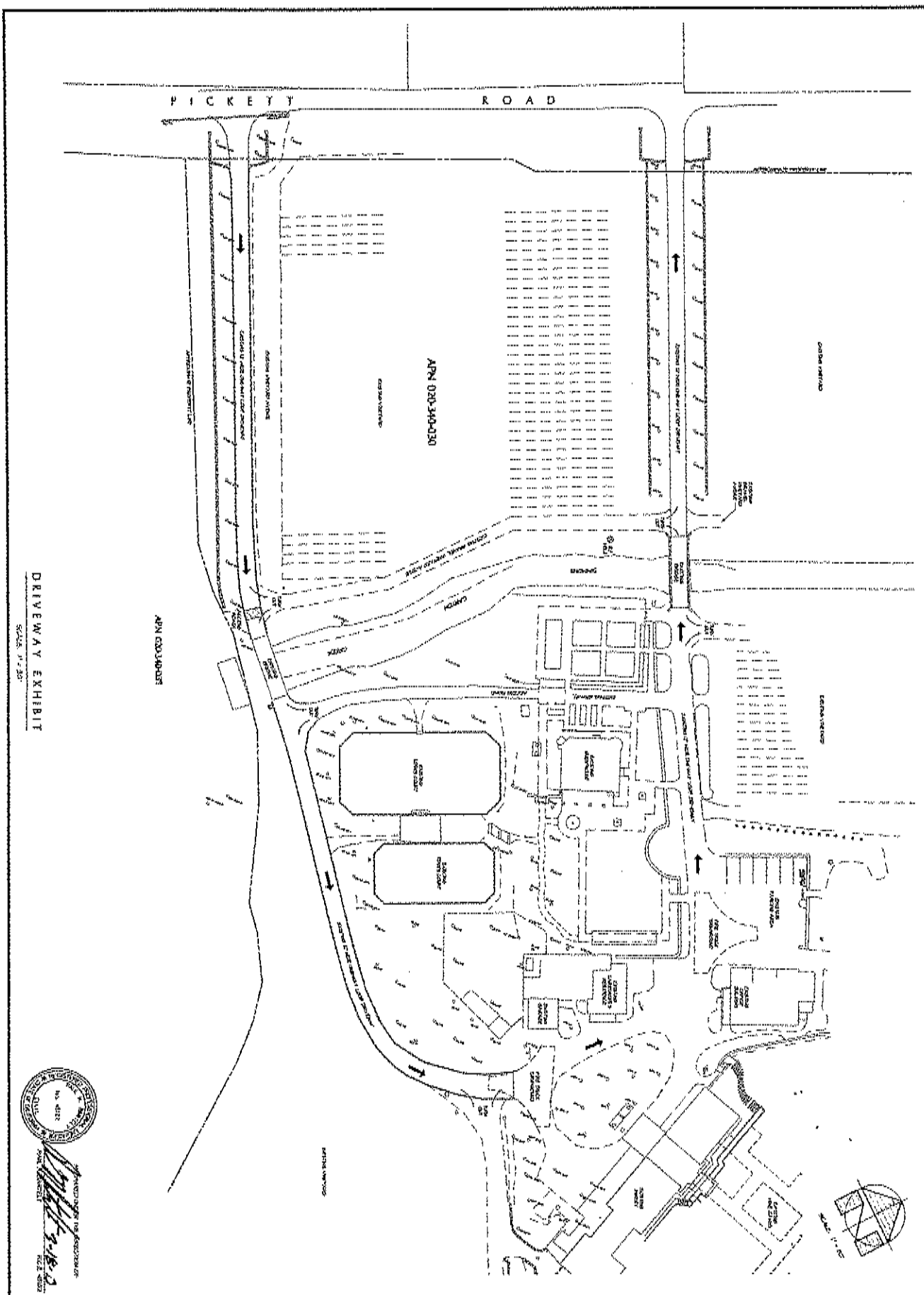
Date

Signature of Applicant

Date

James B. Arango, trustee, Arango Family Trust

 Nov. 7, 2012



Scale 1 = 20



Checklist of Voluntary Greenhouse Gas Emission Reduction Measures

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



PROJECT NAME	<u>Araujo Estate Winery</u>		
PROJECT ADDRESS	<u>2155 Pickett Rd. Calistoga, CA 94515</u>		
APPLICANT	<u>Daphne and Bart Araujo</u>		
CONTACT INFO	<u>daphn3@arajuoeestate.com</u>	<u>(707) 942-6061</u>	
	email	phone	

- | | yes | no | I don't know |
|---|--------------------------|-------------------------------------|--------------------------|
| 1 Have you designed to U.S.G.B.C. TM LEED TM or Built It Green TM 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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.32 drought tolerant plants? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.33 Pierce Disease resistant planting? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.34 Fire resistant planting? | <input checked="" type="checkbox"/> | <input 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 type="checkbox"/> | <input checked="" 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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 3.5 Do you have on-site wastewater disposal? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.6 Do you have post-construction stormwater on site detention/filtration methods designed? | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.8 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 checked="" type="checkbox"/> | <input 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 checked="" type="checkbox"/> | <input 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 checked="" type="checkbox"/> | <input type="checkbox"/> |
| 4.4 Will your plans for construction include: | | | |
| 4.41 High density insulation above Title 24 standards? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 4.42 Zones for heating and cooling to provide for maximum efficiency? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 4.43 Energy Star TM or ultra energy efficient appliances? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 4.44 A "cool" (lightly colored or reflective) or a permeable/living roof? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 4.45 Timers/time-outs installed on lights (such as the bathrooms)?
If yes, please explain: _____ | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |

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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5.41 If no, will you prepare for it by pre-installing dual pipes and/or purple lines? | <input checked="" 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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 5.52 ultra water efficient fixtures and appliances? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 5.53 a continuous hot water distribution method, such as an on-demand pump? | <input type="checkbox"/> | <input checked="" 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"/> |

6 MATERIAL RECYCLING

6.1 Are you using reclaimed materials? If yes, what and where: _____		X	
6.2 Are you using recycled construction materials –		X	
6.21 finish materials?	X		
6.22 aggregate/concrete road surfaces?		X	
6.23 fly ash/slag in foundation?			
6.3 Will your contractor be required to recycle and reuse construction materials as part of your contract?			
6.4 Does your facility provide access to recycle –	X		
6.41 Kitchen recycling center?	X		
6.42 Recycling options at all trash cans?	X		
6.43 Do you compost green waste?		X	
6.44 Provide recycling options at special events?		X	

7 NATURAL RESOURCES

7.1 Will you be using certified wood that is sustainably harvested in construction?		X	
7.2 Will you be using regional (within 500 miles) building materials?		X	
7.3 Will you be using rapidly renewable materials, such as bamboo?		X	
7.4 Will you apply optimal value engineering (studs & rafters at 24" on center framing)?		X	
7.5 Have you considered the life-cycle of the materials you chose?		X	

8 INDOOR AIR QUALITY

8.1 Will you be using low or no emitting finish and construction materials indoors –		X	
8.11 Paint?		X	
8.12 Adhesives and Sealants?		X	
8.13 Flooring?		X	
8.14 Framing systems?		X	
8.15 Insulation?		X	
8.2 Does the design allow for maximum ventilation?		X	
8.3 Do you plan for a wood burning fireplace (US EPA Phase II certified)?		X	
8.4 Does your design include dayling, such as skylights?		X	

9. TRANSPORTATION DEMAND MANAGEMENT

9.1 After your project is complete, will you offer your employees incentives to carpool, bike, or use transit?			X
9.2 After your project is complete, will you allow your employees to telecommute or have alternative work schedules?	X		
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?		X	
		X	
9.4 How close is your facility to public transportation? <u>1/4 mile to Silverado Trail</u>		X	

10. Are there any superior environmental/sustainable features of your project that should be noted?
N/A

11. What other studies or reports have you done as part of preparing this application?

1. Traffic Report
2. Appendix A – Grading & Drainage
3. Phase One Water Report Update
4. Wastewater Feasibility Plan Update

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.)?

If yes, please describe: _____

	X	
--	---	--

13. Once your facility is in operation, will you:

- | | | |
|---|--|---|
| 12.1 calculate your greenhouse gas emissions? | | X |
| 12.2 implement a GHG reduction plan? | | X |
| 12.3 have a written plan to reduce your vehicle miles traveled of your operations and employee's commute? | | X |

14. Does your project provide for education of green/sustainable practices?

If yes, please describe: _____

	X	
--	---	--

15. Any comments, suggestions, or questions in regards to the County's efforts to reduce greenhouse gases?

Existing winery and mod involves no new construction other than improvements to wastewater facilities.

DONNA B. OLDFORD
PLANS4WINE
2620 PINOT WAY
ST. HELENA, CA 94574

TELEPHONE 707963-5632
E-MAIL DBOLDORD@AOL.COM

June 11, 2013

Mr. Chris Cabill
Planner III
Dept. of Planning, Engineering & Environmental Management
Napa County
1195 Third Street, 2nd Floor
Napa, CA 94559

**SUBJECT: BMP CHECKLIST FOR GHG REDUCTION POTENTIAL
ARAUJO ESTATE WINES USE PERMIT MAJOR MOD**

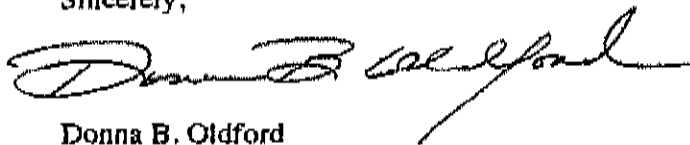
Dear Chris:

Thank you for sending the latest version of this document, which we are responding to according to our best ability at this time. As you know, this is an existing winery that was built several decades ago. While the owners are very conservation-minded and practice a number of the policies reflected in the County document, this use permit modification request does not involve any new construction. It's scope is pretty well confined to a request to have recognized the current level of winery employees and a new winery marketing plan with some increase in winery visitor numbers.

Please let me know if you need further documentation of this form or a discussion of what is possible. In some instances, the owners/applicants are simply not clear as to whether they will request the status of certain of the conservation measures.

I have advised the Araujos that we are still on for the hearing date of July 17, and they are making sure that other plans do not conflict with that date. Thank you for your diligent efforts on this application, especially at a time when I know you are wearing two hats at work and poised to don the hat of "new dad" very soon. My very best wishes for the happy day.

Sincerely,



Donna B. Oldford
Plans4Wine



A Tradition of Stewardship
A Commitment to Service

Planning, Building & Environmental Services - Hilary Gitelman, Director
1195 Third Street, Napa, CA 94559 - (707) 253-4417 - www.countyofnapa.org

Project Name:
Project #:
Contact Person:
Email & Phone #:
Date:

Best Management Practices Checklist for Development Projects

Napa County General Plan Policy CON-65 (e) and Policy CON-67 (d) requires the consideration of Greenhouse Gas (GHG) emissions in the review of all discretionary projects and to promote and encourage "green building" design. The below Best Management Practices (BMPs) reduce GHG emissions through energy and water conservation, waste reduction, efficient transportation, and land conservation. The checklist included here should be consulted early in the project and be considered for inclusion in new development. It is not intended, and likely not possible for all projects to adhere to all of the BMPs. Rather, these BMPs provide a portfolio of options from which a project could choose the most appropriate, taking into consideration cost, co-benefits, schedule, and project specific requirements. Please check the box for all BMPs that your project proposes to include and include a separate narrative if your project has special circumstances.

Practices with Measurable GHG Reduction Potential

The

following measures reduce GHG emissions and if needed can be calculated. They are placed in descending order based on the amount of emission reduction potential.

check if and
how much
proposed

ID # BMP Name



BMP-1 Generation of on-site renewable energy

If a project team designs with alternative energy in mind at the conceptual stage it can be integrated into the design. For instance, the roof can be oriented, sized, and engineered to accommodate photovoltaic (PV) panels. The applicant can easily determine the estimated electrical consumption based on the square footage, type of construction, and type of use; typical electrical (not including natural gas) consumption for Napa County is 1.93 kwh/gsf during operating hours. A basic typical PV panel generates approximately 375 watts of electricity per square foot per hour. If you intend to do this BMP, please indicate the location of the proposed PV panels on the building elevations or the location of the ground mounted PV array on the site plan. Please indicate the total annual energy demand (see above typical consumption and multiply it by the times and days of operation per year) and the total annual kilowatt hours produced (multiply the size of the system by 1600 to get from kilowatt hours to annual kilowatt hours) and the potential percentage reduction of electrical consumption.



BMP-2 Preservation of developable open space in a conservation easement.

Please indicate the amount and location of developable land (i.e.: under 30% slope and not in creek setbacks or environmentally sensitive areas for vineyards) conserved in a permanent easement to prohibit future development.

DRAFT
06/10/2013

☒ **BMP-3 Habitat restoration or new vegetation (e.g. planting of additional trees over 1/2 acre)**

Napa County is famous for its land stewardship and preservation. Restoring areas within the creek setback reduces erosion potential while planting areas that are currently hardscape (such as doing a bio-retention swale rather than underground storm drains) reduces storm water and helps the groundwater recharge. Planting trees can also increase the annual uptake of CO₂e and add the County's carbon stock.

Client has creek protection on-site and has planted many trees plus extensive native grasses.

☐ **BMP-4 Alternative fuel and electrical vehicles in fleet**

The magnitude of GHG reductions achieved through implementation of this measure varies depending on the analysis year, equipment, and fuel type replaced.

Number of total vehicles _____

Typical annual fuel consumption or VMT _____

Number of alternative fuel vehicles _____

Type of fuel/vehicle(s) _____

Potential annual fuel or VMT savings _____

☐ **BMP-5 Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 2**

The California Building Code update effective January 1, 2011 has new mandatory green building measures for all new construction and has been labeled CALGREEN. CALGREEN provides two voluntary higher levels labeled CALGREEN Tier I and CALGREEN Tier II. Each tier adds a further set of green building measures that go above and beyond the mandatory measures of the Code. In both tiers, buildings will use less energy than the current Title 24 California Energy Code. Tier I buildings achieve at least a 15% improvement and Tier 2 buildings are to achieve a 30% improvement. Both tiers require additional non-energy prerequisites, as well as a certain number of elective measures in each green building category (energy efficiency, water efficiency, resource conservation, indoor air quality and community).

No new construction proposed.

☐ **BMP-6 Vehicle Miles Traveled (VMT) reduction plan**

Selecting this BMP states that the business operations intend to implement a VMT reduction plan reducing annual VMTs by at least 15%.

Tick the box for what your Transportation Demand Management Plan will include:

- ☒ employee incentives
- ☐ employee carpool or vanpool
- ☐ priority parking for efficient transportation (hybrid vehicles, carpools, etc.)
- ☐ bike riding incentives
- ☒ bus transportation for large marketing events
- ☐ Other:

Winery owners (as employees) residing on-site and walk to work.

Estimated annual VMT _____

Potential annual VMT _____

% _____

- ☐ **BMP-26 Will this project be designed and built so that it could qualify for LEED?**
- BMP-26 (a) ☐ **LEED™ Silver** (check box BMP-26 and this one)
- BMP-26 (b) ☐ **LEED™ Gold** (check box BMP-26, BMP-26 (a), and this box)
- BMP-26 (c) ☐ **LEED™ Platinum** (check all 4 boxes)

Practices with Immeasurable GHG Reduction Potential

- ☒ **BMP-27 Use of recycled materials**
There are a lot of materials in the market that are made from recycled content. By ticking this box, you are committing to use post-consumer products in your construction and your ongoing operations.
- ☒ **BMP-28 Local food production**
There are many intrinsic benefits of locally grown food, for instance reducing the transportation emissions, employing full time farm workers, and improving local access to fresh fruits and
- ☒ **BMP-29 Education to staff and visitors on sustainable practices**
This BMP can be performed in many ways. One way is to simply put up signs reminding employees to do simple things such as keeping the thermostat at a consistent temperature or turning the lights off after you leave a room. If the project proposes alternative energy or sustainable winegrowing, this BMP could include explaining those business practices to staff and visitors.
- ☒ **BMP-30 Use 70-80% cover crop**
Cover crops reduce erosion and the amount of tilling which is required, which releases carbon into the environment.
- ☐ **BMP-31 Retain biomass removed via pruning and thinning by chipping the material and reusing it rather than burning on-site**
By selecting this BMP, you agree not to burn the material pruned on site.
- ☐ **BMP-32 Are you, or do you intend to become a Certified "Napa Green"?**
Napa Green is a voluntary, comprehensive, "best practices" program for vineyards. Napa Valley vintners and growers develop farm-specific plans tailored to protect and enhance the ecological quality of the region, or create production facility programs that reduce energy and water use, waste and pollution. By selecting this measure either you are certified or you are in the process of certification. *Don't yet know.*

Sources:

1. *Napa County Bicycle Plan*, NCTPA, December 2011
2. *California Air Pollution Control Officers Associate (CAPCOA)*, January 2008. *CEQA and Climate Change*
3. *Napa County General Plan*, June 2008.
4. *California Office of the Attorney General*, 2010. *Addressing Climate Change at the Project Level* available at http://ag.ca.gov/globalwarming/pdf/GW_mitigation_measures.pdf
5. *U.S. Green Building Council (2009)*, *LEED 2009 for New Construction and Major Renovations Rating System*, Washington, DC: United States Green Building Council, Inc.
6. *California Energy Commission (2008)*, *Title 24, Part 6, of the California Code of Regulations: California's Energy Efficiency Standards for Residential and Nonresidential Buildings*, Sacramento, CA: California Energy Commission.
7. *U.S. Department of Energy (2010)*, *Cool roof fact sheet*
8. <http://www1.eere.energy.gov/buildings/ssl/ledlightingfacts.html>
9. *Compact Fluorescent Light Bulbs*°. *Energy Star*, Retrieved 2013-05-01.
10. <http://energy.gov/energysaver/articles/solar-water-heaters>, Retrieved 2013-05-02.
11. <http://energy.gov/energysaver/articles/solar-water-heater>, Retrieved 2013-05-08
12. http://www.bchydrn.com/powersmart/residential/guides_tips/green-your-home/cooling_guide/shade_trees.html
13. <http://www.napaqreen.org/about>, Retrieved 2013-05-09
14. <http://www.countyofnapa.org/pages/departmentscontent.aspx?id=4294971612>
15. <http://www.naposan.com/Pages/ContentMenu.aspx?id=109>
16. <http://water.epa.gov/pollwaste/green/index.cfm>

- ☐ **BMP-7 Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1**
See description below under BMP-5.
- ☐ **BMP-8 Solar hot water heating**
Solar water heating systems include storage tanks and solar collectors. There are two types of solar water heating systems: active, which have circulating pumps and controls, and passive, which don't. Both of them would still require additional heating to bring them to the temperature necessary for domestic purposes. They are commonly used to heat swimming pools.
- ☐ **BMP-9 Energy conserving lighting**
Lighting is approximately 25% of typical electrical consumption. This BMP recommends installing or replacing existing light bulbs with energy-efficient compact fluorescent (CF) bulbs or Light Emitting Diode (LED) for your most-used lights. Although they cost more initially, they save money in the long run by using only 1/4 the energy of an ordinary incandescent bulb and lasting 8-12 times longer. Typical payback from the initial purchase is about 18 months.
- ☐ **BMP-10 Energy Star Roof/Living Roof/Cool Roof**
Most roofs are dark-colored. In the heat of the full sun, the surface of a black roof can reach temperatures of 158 to 194 °F. Cool roofs, on the other hand, offer both immediate and long-term benefits including reduced building heat-gain and savings of up to 15% the annual air-conditioning energy use of a single-story building. A cool roof and a green roof are different in that the green roof provides living material to act as a both heat sink and thermal mass on the roof which provides both winter warming and summer cooling. A green (living) roof also reduces storm water runoff.
- ☐ **BMP-11 Bicycle Incentives**
Napa County Zoning Ordinance requires 1 bicycle rack per 20 parking spaces (\$18,110.040). Incentives that go beyond this requirement can include on-site lockers for employees, showers, and for visitor's items such as directional signs and information on biking in Napa. Be creative!
-
-
- ☐ **BMP-12 Bicycle route improvements**
Refer to the Napa County Bicycle Plan (NCPTA, December 2011) and note on the site plan the nearest bike routes. Please note proximity, access, and connection to existing and proposed bike lanes (Class I: Completely separated right-of-way; Class II: Striped bike lane; Class III: Signed Bike Routes). Indicate bike accessibility to project and any proposed improvements as part of the project on the site plan or describe below.
-
-
-
- ☐ **BMP-13 Connection to recycled water**
Recycled water has been further treated and disinfected to provide a non-potable (non-drinking water) water supply. Using recycled water for irrigation in place of potable or groundwater helps conserve water resources.

**BMP-14 Install Water Efficient fixtures**

WaterSense, a partnership program by the U.S. Environmental Protection Agency administers the review of products and services that have earned the WaterSense label. Products have been certified to be at least 20 percent more efficient without sacrificing performance. By checking this box you intend to install water efficient fixtures or fixtures that conserve water by 20%.

**BMP-15 Low-impact development (LID)**

LID is an approach to land development (or re-development) that works with nature to manage storm water as close to its source as possible. LID employs principles such as preserving and recreating natural landscape features, minimizing effective imperviousness to create functional and appealing site drainage that treat storm water as a resource rather than a waste product. There are many practices that have been used to adhere to these principles such as bioretention facilities, rain gardens, vegetated rooftops, rain barrels, and permeable pavements. By implementing LID principles and practices, water can be managed in a way that reduces the impact of built areas and promotes the natural movement of water within an ecosystem or watershed. Please indicate on the site or landscape plan how your project is designed in this way.

**BMP-16 Water efficient landscape**

If your project is a residential development proposing in excess of 5,000 sq. ft. or a commercial development proposing in excess of 2,500 sq. ft. The project will be required to comply with the Water Efficient Landscape Ordinance (WELO).

Please check the box if you will be complying with WELO or if your project is smaller than the minimum requirement and you are still proposing drought tolerant, xeriscape, native plantings, zoned irrigation or other water efficient landscape.

**BMP-17 Recycle 75% of all waste**

Did you know that the County of Napa will provide recycling collectors for the interior of your business at no additional charge? With single stream recycling it is really easy and convenient to meet this goal. To qualify for this BMP, your business will have to be aggressive, proactive and purchase with this goal in mind.

**BMP-18 Compost 75% food and garden material**

The Napa County food composting program is for any business large or small that generates food scraps and compostable, including restaurants, hotels, wineries, assisted living facilities, grocery stores, schools, manufacturers, cafeterias, coffee shops, etc. All food scraps (including meat & dairy) as well as soiled paper and other compostable - see <http://www.naparecycling.com/foodcomposting> for more details.

**BMP-19 Implement a sustainable purchasing and shipping programs**

Environmentally Preferable Purchasing (EPP) or Sustainable Purchasing refers to the procurement of products and services that have a reduced effect on human health and the environment when compared with competing products or services that serve the same purpose. By selecting this BMP, you agree to have an EPP on file for your employees to abide by.

- ☐ **BMP-20 Planting of shade trees within 40 feet of the south side of the building elevation**
Well-placed trees can help keep your building cool in summer. If you choose a deciduous tree after the leaves drop in autumn, sunlight will warm your building through south and west-facing windows during the colder months. Well-designed landscaping can reduce cooling costs by 20%. Trees deliver more than energy and cost savings; they are important carbon sinks. Select varieties that require minimal care and water, and can withstand local weather extremes. Fruit or nut trees that produce in your area are great choices, providing you with local food as well as shade. Please use the site or landscape plan to indicate where trees are proposed and which species you are using.
- ☐ **BMP-21 Electrical Vehicle Charging Station(s)**
As plug-in hybrid electric vehicles (EV) and battery electric vehicle ownership is expanding, there is a growing need for widely distributed accessible charging stations. Please indicate on the site plan where the station will be.
- ☒ **BMP-22 Public Transit Accessibility**
Refer to <http://www.ridethevine.com/vine> and indicate on the site plan the closest bus stop/route. Please indicate if the site is accessed by transit or by a local shuttle. Provide an explanation of any incentives for visitors and employees to use public transit. Incentives can include bus passes, informational hand outs, construction of a bus shelter, transportation from bus stop, etc.
- Closest public transportation 1/4 mi. away on Silverado Trail.
- ☒ **BMP-23 Site Design that is oriented and designed to optimize conditions for natural heating, cooling, and day lighting of interior spaces, and to maximize winter sun exposure; such as a cave.**
The amount of energy a cave saves is dependent on the type of soil, the microclimate, and the user's request for temperature control. Inherently a cave or a building buried into the ground saves energy because the ground is a consistent temperature and it reduces the amount of heating and cooling required. On the same concept, a building that is oriented to have southern exposure for winter warmth and shading for summer cooling with an east-west cross breeze will naturally heat, cool, and ventilate the structure without using energy. Please check this box if your design includes a cave or exceptional site design that takes into consideration the natural topography and siting. Be prepared to explain your approach and estimated energy savings.
- ☒ **BMP-24 Limit the amount of grading and tree removal**
Limiting the amount of earth disturbance reduces the amount of CO2 released from the soil and mechanical equipment. This BMP is for a project design that either proposes a project within an already disturbed area proposing development that follows the natural contours of the land, and that doesn't require substantial grading or tree removal.
- ☐ **BMP-25 Are you, or do you intend to become a Certified Green Business/Winery?**
As part of the Bay Area Green Business Program, the Napa County Green Business Program is a free, voluntary program that allows businesses to demonstrate the care for the environment by going above and beyond business as usual and implementing environmentally friendly business practices. For more information check out the Napa County Green Business and Winery Program at www.countyofnapa.org.

Don't know.

June, 2013
#10-25

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

Re: Use Permit Modification for Araujo Estate Wines, 2155 Pickett Road, Calistoga, CA, APN
020-340-030

Dear Mr. Sapoznik:

At the request of Daphne Araujo, Bartelt Engineering has evaluated the feasibility of utilizing the existing onsite conventional type wastewater disposal systems serving the Araujo Estates Winery located at 2155 Pickett Road in Napa County, California for an increase in employees, the number of marketing events and an increase in the number of guests visiting the site, while maintaining the existing annual wine production capacity at 20,000 gallons.

It is our understanding that Araujo Estate Wines currently has fourteen (14) employees; of which, six (6) are full-time winery office employees, four (4) are full-time winery production employees with one (1) part-time winery office employee and one (1) part-time winery production employee. In addition, there is an existing two (2) bedroom Caretaker's Residence and the two (2) owners of Araujo Estate Wines live onsite and work full-time at the winery.

It is also our understanding that Araujo Estate Wines has approval for a number of marketing events and would like to modify their marketing plan such that it will allow for more flexibility to holding small events more frequently and adding an additional auction related event.

The following is a summary of the existing approved marketing plan:

<u>Description</u>	<u>Status</u>	<u>Frequency</u>	<u>Number of Visitors</u>
Private Tours & Tastings	Approved	daily	15 to 25 per week
Food & Wine Pairings	Approved	1 per month (12 per year max)	24 per event
Large Winery Events	Approved	2 per year	80 per event
Auction Related Events	Approved	1 per year	125 per event

The following is a summary of the proposed marketing plan:

<u>Description</u>	<u>Status</u>	<u>Frequency</u>	<u>Number of Visitors</u>
Private Tours & Tastings	Proposed	3 per day	18 per day 15 to 25 per week
Food & Wine Pairings	Proposed	4 per month (12 per year max)	24 per event
Large Winery Events	Approved	2 per year	80 per event
Auction Related Event	Proposed	2 per year	125 per event

This study will demonstrate that the existing conventional type wastewater disposal system, with some minor modifications, is capable of handling the wastewater generated from the production of 20,000 gallons of wine per year as well as the existing employees and the proposed marketing events.

WASTEWATER FLOW CALCULATIONS

Daily Winery Sanitary Wastewater Flow

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

Employees:

$$(12 \text{ full-time employees}) \times (15 \text{ gpd per employee}) = 180 \text{ gpd}$$

$$(2 \text{ seasonal (part-time) employees}) \times (15 \text{ gpd per employee}) = 30 \text{ gpd}$$

Private Tours and Tasting:

$$(18 \text{ guests per day}) \times (3 \text{ gpd per guest}) \times (100\% \text{ visitor usage}) = 54 \text{ gpd}$$

Food and Wine Pairings:

$$(24 \text{ guests per event}) \times (10 \text{ gallons per guest}) = 240 \text{ gpd}$$

Daily Caretaker's Residential Sanitary Wastewater Flow

Daily sanitary wastewater generated from the existing Caretaker's Residence is for a two (2) bedroom residence and calculated as follows:

$$(2 \text{ bedrooms}) \times (150 \text{ gpd per bedroom}) = 300 \text{ gpd}$$

The peak daily sanitary wastewater flow is calculated as follows:

$$\begin{array}{ccccccccc} \text{(Full Time Employees)} & + & \text{(Part Time Employees)} & + & \text{(Tours and Tasting)} & + & \text{(Food \& Wine Pairings)} & + & \text{(Caretaker's Residence)} \\ 180 \text{ gpd} & + & 30 \text{ gpd} & + & 54 \text{ gpd} & + & 240 \text{ gpd} & + & 300 \text{ gpd} \end{array}$$

$$\text{Peak Daily Sanitary Wastewater Flow} = 804 \text{ gpd}$$

The average daily sanitary wastewater flow is calculated as follows:

$$\begin{array}{ccccccccc} \text{(Full Time Employees)} & + & \text{(Tours and Tasting)} & + & \text{(Food \& Wine Pairings)} & + & \text{(Caretaker's Residence)} \\ 180 \text{ gpd} & + & 54 \text{ gpd} & + & 240 \text{ gpd} & + & 300 \text{ gpd} \end{array}$$

$$\text{Average Daily Sanitary Wastewater Flow} = 774 \text{ gpd}$$

Special Marketing Event Sanitary Wastewater Flow

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

Large Winery Events:

$$(80 \text{ guests per event}) \times (5.0 \text{ gallons per guest}) = 400 \text{ gallons per event}$$

Auction Related Events:

$$(125 \text{ guests}) \times (5.0 \text{ gallons per guest}) = 625 \text{ gallons per event}$$

Winery Process Wastewater Flow

Peak Winery Process Wastewater Flow =

$$\left(\frac{20,000 \text{ gallons of wine}}{\text{year}} \right) \times \left(\frac{1.5 \text{ gallons water}}{1 \text{ gallon of wine}} \right) \times \left(\frac{1 \text{ year}}{30 \text{ days of crush}} \right)$$

$$\text{Peak Winery Process Wastewater Flow} = 1,000 \text{ gallons per day (gpd)}$$

Average Daily Winery Process Wastewater Flow =

$$\left(\frac{20,000 \text{ gallons of wine}}{\text{year}} \right) \times \left(\frac{6 \text{ gallons water}}{1 \text{ gallon of wine}} \right) \times \left(\frac{1 \text{ year}}{365 \text{ days}} \right)$$

$$\text{Average Daily Winery Process Wastewater Flow} = 329 \text{ gpd}$$

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

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

Peak Wastewater Flow:

$$\begin{array}{rcl} \text{(Peak Winery Process Wastewater)} & + & \text{(Peak Daily Sanitary Wastewater)} \\ 1,000 \text{ gpd} & + & 804 \text{ gpd} \end{array}$$

Total Peak Estimated Wastewater Flow during August through December = 1,804 gpd

It is planned that portable toilet facilities will be utilized for the larger winery marketing events and auction related events.

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

The total wastewater flow for January through July for non-marketing event days is the combination of the average daily winery process wastewater and the average daily winery sanitary wastewater and is shown as follows:

Wastewater Flow:

$$\begin{array}{rcl} \left[\begin{array}{l} \text{Average Daily Winery} \\ \text{Process Wastewater} \end{array} \right] & + & \left[\begin{array}{l} \text{Average Daily} \\ \text{Sanitary Wastewater} \end{array} \right] \\ 329 \text{ gpd} & + & 774 \text{ gpd} \end{array}$$

Total Average Estimated Wastewater Flow during January through July = 1,103 gpd

It is planned that Private Tours & Tastings and Food & Wine Pairings will be held daily throughout the year such that the number of employees and guests does not exceed the maximum wastewater design flow.

Existing Conventional Distribution Field Evaluation

The following evaluation of the Araujo Estate Wines wastewater and sewage effluent disposal system is based on the "Design Calculations, Process Wastewater and Sanitary Sewage Disposal Systems for Eisele Winery", prepared by Summit Engineering, Inc. dated April 11, 1991, the construction drawings "Eisele Estate Winery, Leach Field & Utility Plan", prepared by Summit Engineering, Inc. dated March 25, 1991 with as-built notes dated April 20, 1992 and information listed on the "Existing Individual Septic System Inspection Report Form(s) for Napa County", prepared by McCollum General Engineering dated January 17, 2011.

Summit design parameters for Conventional Gravity Type Disposal Field:

- Application Rate (AR): 0.333 gal/sf/day
- Effective Infiltration Surface Area (EISA): 7.0 sf/lf

- Disposal Field Size: information from "Inspection Reports"
 - Process Wastewater Disposal Fields: 765 lf, combined fields
 - Upper Field "A": 355 lf, adjacent to cave portal
 - Lower Field "B": 412 lf, adjacent to sanitary field
 - Sanitary Wastewater Disposal Field: 373 lf

Disposal Field Calculations

Reference: Napa County Department of Environmental Management,

$$\frac{\text{Maximum Daily Flow (gpd)}}{\{EISA \text{ (sf/lf)}\} \times \{AR \text{ (gal/sf/day)}\}} = \text{Disposal Field Trench Length (lf)}$$

The above equation can be rearranged to calculate the Maximum Daily Flow that can be applied to the disposal field based on the above mentioned design and construction documents.

Max Daily Flow (gpd) = EISA (sf/lf) x AR (gal/sf/day) x Disposal Field Trench Length (lf)

Process Wastewater Disposal Fields:

Upper Field "A":

$$\text{Max Daily Flow (gpd)} = (7.0 \text{ sf/lf}) \times (0.333 \text{ gal/sf/day}) \times (355 \text{ lf}) = 827.5 \text{ gal/day}$$

Lower Field "B":

$$\text{Max Daily Flow (gpd)} = (7.0 \text{ sf/lf}) \times (0.333 \text{ gal/sf/day}) \times (412 \text{ lf}) = 960.3 \text{ gal/day}$$

Sanitary Wastewater Disposal Field:

$$\text{Max Daily Flow (gpd)} = (7.0 \text{ sf/lf}) \times (0.333 \text{ gal/sf/day}) \times (373 \text{ lf}) = 869.5 \text{ gal/day}$$

The combined wastewater disposal capacities are as follows:

Combination of Fields	Upper Field "A" (gpd)	Lower Field "B" (gpd)	Sanitary Field (gpd)	Totals (gpd)
Fields "A" & "B"	827.5	960.3		1,787.8
Field "B" & Sanitary Field		960.3	869.5	1,829.8
All Fields	827.5	960.3	869.5	2,657.3

Existing Septic Tanks

The existing septic tank capacities are shown as follows:

Septic Tank Wastewater Source	Peak Flow (gpd)	Retention Time (days)	Existing Tank Capacities (gallons)
Process Wastewater	1,000	2.7	(1) 1,200 & (1) 1,500
Winery & Caretaker's Sanitary	510	2.3	1,200
Winery, Caretaker's & Daily Event Sanitary	684	1.7	1,200

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

Conclusions

Based on the above calculations, the average daily wastewater flow (January through July) for the entire facility not including special marketing events is 1,103 gallons per day (gpd) with a peak daily wastewater flow during harvest (August through December) of 1,804 gpd. By combining the Lower Process Wastewater Disposal Field "B" with the Sanitary Wastewater the existing conventional type wastewater disposal system with minor modifications is capable of disposing of 1,829.8 gpd of wastewater.

Bartelt Engineering concludes that the existing conventional wastewater disposal system with minor modifications will be able to support the proposed increase of sanitary sewer effluent that will be generated by daily Private Tours & Tasting and occasional Food & Wine Pairings, while continuing to provide sufficient disposal capacity for the process wastewater effluent generated by the daily winery operations. Portable toilet facilities will need to be provided for the Large Winery Events and the Auction Related Events.

The above calculations should be adequate for the Use Permit Modification application to Napa County. If you have any questions regarding my recommendations, please feel free to call me at (707) 258-1301.

Sincerely,



Paul N. Bartelt, P.E.
Principal Engineer



PNB:sd

Enclosures

cc: Daphne Araujo, Araujo Estate Wines
Donna Oldford, Plans 4 Wines

June 2013
Job# 10-25

Kim Withrow
Napa County Planning, Building
& Environmental Services
Environmental Health Division
1195 Third Street, Suite 210
Napa, CA 94559

Re: Use Permit Modification for Araujo Estate Wines, 2155 Pickett Road, Calistoga, Napa
County, California, APN 020-340-030

Dear Ms. Withrow:

The proposed Use Permit Modification for Araujo Estate Wines is a request for an increase in the number of employees, the number of marketing events and the number of guests visiting the site; while maintaining the existing annual wine production capacity at 20,000 gallons. These proposed modifications to the Use Permit will allow the winery more flexibility for direct marketing events. There are no new physical structures proposed with the Use Permit Modification. The Winery has historically had a very minimal level of tours/tastings and a minimal number of annual marketing events. The objective of this Use Permit Modification is to keep visitation limited, but to have more flexibility on the types and frequency of events throughout the course of the year.

It is our understanding that Araujo Estate Wines currently has fourteen (14) employees; of which, six (6) are full-time winery office employees, four (4) are full-time winery production employees with one (1) part-time winery office employee and one (1) part-time winery production employee. In addition, there is an existing two (2) bedroom Caretaker's Residence, a two (2) bedroom Guest Cottage and the two (2) proprietors of Araujo Estate Wines whom live onsite and work full-time at the winery.

It is also our understanding that Araujo Estate Wines currently has approval for a number of marketing events, but would like to modify their marketing plan such that it will allow for more flexibility to holding small events more frequently and add an additional auction related event.

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

<u>Description</u>	<u>Status</u>	<u>Frequency</u>	<u>Number of Visitors</u>
Private Tours & Tastings	Approved	daily	15 to 25 per week
Private Tours & Tastings	Proposed	3 per day	18 per day
Food & Wine Pairings	Approved	1 per month (12 per year max)	24 per event
Food & Wine Pairings	Proposed	4 per month (12 per year max)	24 per event
Large Winery Events	Approved	2 per year	80 per event
Auction Related Event	Approved	1 per year	125 per event
Auction Related Event	Proposed	2 per year	125 per event

NEW COMMUNITY AND NON-COMMUNITY WATER SYSTEMS

Technical, Managerial and Financial Capacity Worksheet

1. Water System Name: Araujo Estate Wines, Water System ID 28-00054, located at 2155 Pickett Road, Calistoga, CA, APN 020-340-030

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

3. Technical Capacity

System Description: Under Napa County Planning, Building & Environmental Services - Environmental Health Division guidelines, the Araujo Estate Winery will be required to operate and maintain a transient non-community water system. Refer to Use Permit Modification for Araujo Estate Wines letter prepared by Bartelt Engineering dated October 10, 2012 and submitted to Napa County for additional information on the proposed marketing plan and employees for Araujo Estate Wines. The potable water source for the Use Permit Modification is an existing groundwater well which was completed by Huckfeldt Well Drilling, Inc. on March 13, 2009. The new groundwater well has a 3-inch annular seal that extends 56-feet deep. Groundwater will be extracted from the well, treated at the source to the required level for potable water and then stored in onsite water storage tanks before being conveyed to onsite facilities and service connections. It is anticipated that the water service connections will be at the existing winery buildings, winery offices, Caretaker's Residence, Guest House and proprietor's residence all of which are located onsite. The water treatment equipment will most likely include micron filters, calcite filter, water softener, storage tanks, booster pumps, pressure tanks and ultraviolet radiation treatment. Equipment requirements may vary based on water sampling report. If a water treatment system is found to be required during the Use Permit process, then the location of water system structures will be shown on the forthcoming improvement plans.

Landscape irrigation, vineyard irrigation and fire protection water are currently provided by other water sources separate from the subject groundwater well. If it becomes necessary to utilize the subject groundwater well for irrigation and/or fire protection applications, the potable water portion of the non-community water system will be isolated utilizing a backflow prevention device or double check valve.

One Year Projection: Based on the number of employees, proposed marketing events and residences that are anticipated to be served by the non-community water system; the one year water demand is estimated using 890 gallons per day resulting in approximately 325,000 gallons per year. The estimated water yield from the subject groundwater well at the time of completion was 300 gallons per minute. Based on the well yield estimates and approximated usage demands, the water system should have more than adequate capacity to meet projected demands. Refer to the Phase One Water Availability Analysis for Araujo Estate Wines, prepared by Bartelt Engineering and submitted to Napa County for additional information on estimated

water demands. The projected water system service area, water demand and the number of users are expected to remain constant over the next several years with no foreseeable plans for expansion.

Source Adequacy

- **Groundwater:** The newly installed well was completed with a 3-inch cement annular seal approximately 56-feet deep. A copy of the well completion report is on file with Napa County Environmental Health Division. The other wells that exist on the parcel were completed with less than a 50-foot deep annular seal.
- **Surface Water Treatment:** The water system source water is a groundwater well; therefore, no surface water treatment is anticipated or required.
- **Water Supply Capacity:** The water system can supply the minimum 3 gallons per minute for at least 24 hours for each service connection. It is anticipated that the water system may contain five (5) separate water service connections. The newly installed well has an estimated yield of 300 gallons per minute; additionally, the potable water will be stored in tanks to provide additional water during peak demands.
- **Water Quality:** The groundwater sample results from the new groundwater well are not yet available. Any results of samples taken for the purpose of a non-community water system will be forwarded to Napa County Planning, Building & Environmental Services - Environmental Health Division. Based on test results for samples taken from other wells on the parcel, the quality of the groundwater is anticipated to easily meet the drinking water standards.
- **Consolidation with Other Water Systems:** The closest large scale municipal water systems are operated by the City of Calistoga and the City of St. Helena. Neither of these systems are within the vicinity of the proposed water system for the Araujo Estate Winery. It is infeasible to consolidate with any existing water systems at this time. If municipal water service becomes available in the future, it is anticipated that the onsite well will continue to be utilized for wine production and any municipal water service would be utilized for domestic purposes. There is no anticipated consolidation with other (existing) water systems near the site.

4. Managerial

- **Organizational Ability:** The Owner of the water system is primarily responsible for the review and overseeing of all winery financial and business decisions to ensure financial stability of the winery, in addition to allocating appropriate staffing levels and assigning responsibilities to ensure continuous water system quality. The water system will be primarily managed by the winery Facilities Manager. The Facilities Manager is responsible for managing the day-to-day operations of the winery including periodic inspection of the water system and will obtain sufficient training to inspect, operate and maintain the water system equipment within specified parameters to meet state water

quality standards; in addition, the Facilities Manager will also take samples as necessary and submit samples to a local laboratory for testing. If necessary, the Facilities Manager and any other employees working with the water system will attend classes in distribution systems for certification at Solano Community College (or other suitable school) and will maintain a working knowledge of changes in codes and requirements associated with the water system. The Facilities Manager will obtain support from a Certified Operator if it becomes necessary to make modifications to the water system. Approximately five percent (5%) of the Facilities Manager's time will be dedicated to inspecting, monitoring and quality sampling of the water system.

The Facilities Manager will typically perform visual inspections, routine operation and maintenance of the well head, storage and pressure tanks, booster pumps, pressure gauges, meters and valves checking for signs of leaks or damage, proper operation, maintain lubricant levels, eliminate potential electrical or chemical hazards, clean storage tanks, etc.; in addition, to bacteriological and chemical monitoring and reporting.

- **Water Rights:** The subject groundwater well is located on the same parcel as the existing winery and residence (APN 020-340-030) and will be the sole groundwater source for the non-community water system.

5. Financial:

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

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

Onsite water system personnel: Approximately 20 hrs/month or \$800 per month.

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

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


Total Operating Costs: Approximately \$1,400 per month or \$17,000 per year

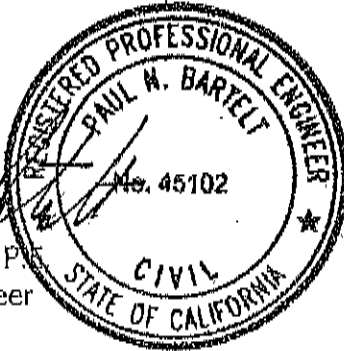
It is estimated that the total operating and installation costs associated with the water system for the first year will be approximately \$20,000 including employee allocated time, training, facilities and maintenance.

Following approval of the winery Use Permit Modification request, the Applicant understands that the Napa County Planning, Building & Environmental Services - Environmental Health Division may require a Public Water System Plan, including emergency plans, to be filed and approved by Napa County Planning, Building & Environmental Services - Environmental Health Division prior to issuance of any building permits associated with the winery.

The above Technical, Managerial and Financial Capacity Worksheet should be adequate for the Use Permit Modification Application to Napa County. If you have any questions regarding the information provided, please feel free to contact me at (707) 258-1301.

Sincerely,


Paul N. Bartelt, P.E.
Principal Engineer



PNB:sd

cc:

Daphne Araujo, Araujo Estate Wines
Donna Oldford, Plans 4 Wines

June 2013
#10-25

Nate Galambos, P.E.
Napa County Planning, Building & Environmental Services
Engineering & Conservation Division
1195 Third Street, Room 210
Napa, CA 94559

Re: Phase One Water Availability Analysis for Araujo Estate Wines, 2155 Picket Road,
Calistoga, Napa County, California, APN 020-340-030

Dear Mr. Galambos:

As required by Napa County Planning, Building & Environmental Services this letter outlines a Phase One Water Availability Analysis for the Araujo Estate Wines Use Permit Modification application.

Site Plan

A USGS site map showing the site and approximate property line locations is attached. Information regarding the location of the existing wells and structures are shown on the enclosed Use Permit Drawings prepared by Bartelt Engineering dated March 2013. Information regarding the location of the existing wells on adjacent properties was unavailable at the time this report was prepared.

Project Description

The proposed Use Permit Modification for Araujo Estate Wines is a request for an increase in the number of employees, the number of marketing events and the number of guests visiting the site; while maintaining the existing annual wine production capacity at 20,000 gallons. These proposed modifications to the Use Permit will allow the winery more flexibility for direct marketing events. There are no new physical structures proposed with the Use Permit Modification. The Winery has historically had a very minimal level of tours/tastings and a minimal number of annual marketing events. The objective of this Use Permit Modification is to keep visitation limited, but to have more flexibility on the types and frequency of events throughout the course of the year.

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Large Winery Events	Approved	2 per year	80 per event
Auction Related Event	Proposed	2 per year	125 per event

Projected Water Consumption

The total water consumption for the existing and proposed uses on the parcel is calculated below using the Napa County Planning, Building & Environmental Services Water Availability Analysis, Phase I Study, Attachment A: Estimated Water Use Guidelines.

Current Water Use

Residence (Main Residence and Guest House)	1.00 acre-feet/year
Farm Labor Dwelling (Caretakers Residence)	0.30 acre-feet/year
Winery (20,000 gallons per year, Office and Tasting Room)	0.60 acre-feet/year
Vineyard (37.5 acres)	18.75 acre-feet/year
Olive Orchard (1.00 acre)	4.00 acre-feet/year
Landscaping	1.00 acre-feet/year
<u>Total</u>	25.65 acre-feet/year

Proposed Water Use

Residence (Main Residence and Guest House)	1.00 acre-feet/year
Farm Labor Dwelling (Caretakers Residence)	0.30 acre-feet/year
Winery (20,000 gallons per year, Office and Tasting Room)	0.60 acre-feet/year
Vineyard (37.5 acres)	18.75 acre-feet/year
Olive Orchard (1.00 acre)	4.00 acre-feet/year
Landscaping	1.00 acre-feet/year
<u>Total</u>	25.65 acre-feet/year

Allowable Water Allotment

(Calculated using Napa County Policy for water usage in valley floor areas)

1.0 acre-feet/acre of site -- valley floor

The following calculation assumes that the entire 162.23 acre parcel lies in an area designated as "Valley Floor".

Allowable water allotment = 162.23 acres x 1.0 acre-feet/year = 162.23 acre-feet/year

The above analysis shows that the projected water usage will be the same as the current water usage and less than the allowable water allotment for the subject parcel.

Existing Water Source and Storage Capacity

Two onsite wells provide groundwater for fire protection, winery, domestic and irrigation. The two onsite reservoirs provide a majority of the vineyard irrigation water. Ground water is pumped from the existing wells into onsite storage tanks.

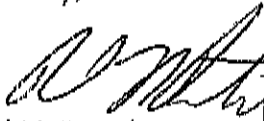
Summary and Conclusions

The estimated water demand for Araujo Estate Wines at 2155 Pickett Road, Calistoga, California is projected to be well below the allowable water allotment for the parcel in accordance with the Napa County Water Availability Policy; therefore, a Phase Two Analysis should not be required. The above information and the Use Permit Drawings should assist you in processing the subject Use Permit Modification. If you have any questions regarding the information provided, please feel free to call me at (707) 258-1301.

BARTELT

ENGINEERING

Sincerely,



Paul N. Bartelt, P.E.
Principal Engineer



PNB:sd

Enclosures

cc: Daphne Araujo, Araujo Estate Wines
Donna Oldford, Plans4Wine



A Tradition of Stewardship
A Commitment to Service

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

WATER AVAILABILITY ANALYSIS - PHASE ONE STUDY

Introduction: As an applicant for a permit with Napa County, it has been determined that Chapter 19.15 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):

<u>Valley Floor</u>	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)
020-340-030	162.23 acres	1.0	162.23 acre-feet per year

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>1.00</u>	af/yr
Farm Labor Dwelling	<u>0.30</u>	af/yr
Winery	<u>0.60</u>	af/yr
Commercial	<u>N/A</u>	af/yr
Vineyard*	<u>18.75</u>	af/yr
Other Agriculture	<u>4.00</u>	af/yr
Landscaping	<u>1.00</u>	af/yr
Other Usage (List Separately):		
		af/yr
		af/yr
		af/yr

PROPOSED USE:

Residential	<u>1.00</u>	af/yr
Farm Labor Dwelling	<u>0.30</u>	af/yr
Winery	<u>0.60</u>	af/yr
Commercial	<u>N/A</u>	f/yr
Vineyard*	<u>18.75</u>	af/yr
Other Agriculture	<u>4.00</u>	af/yr
Landscaping	<u>1.00</u>	af/yr
Other Usage (List Separately):		
		af/yr
		af/yr
		af/yr

TOTAL: 25.65 af/yr
8,357,309 gallons"

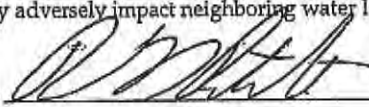
TOTAL: 25.65 af/yr TOTAL:
 TOTAL: 8,357,309 gallons"

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: Date: 5-22-13Phone: 707-258-1301

WATER AVAILABILITY ANALYSIS - PHASE ONE STUDY

Attachment A: Estimated Water Use Guidelines

Typical Water Use Guidelines:

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

Non-Residential Guidelines:

Agricultural:

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

Winery:

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

Industrial:

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

Commercial:

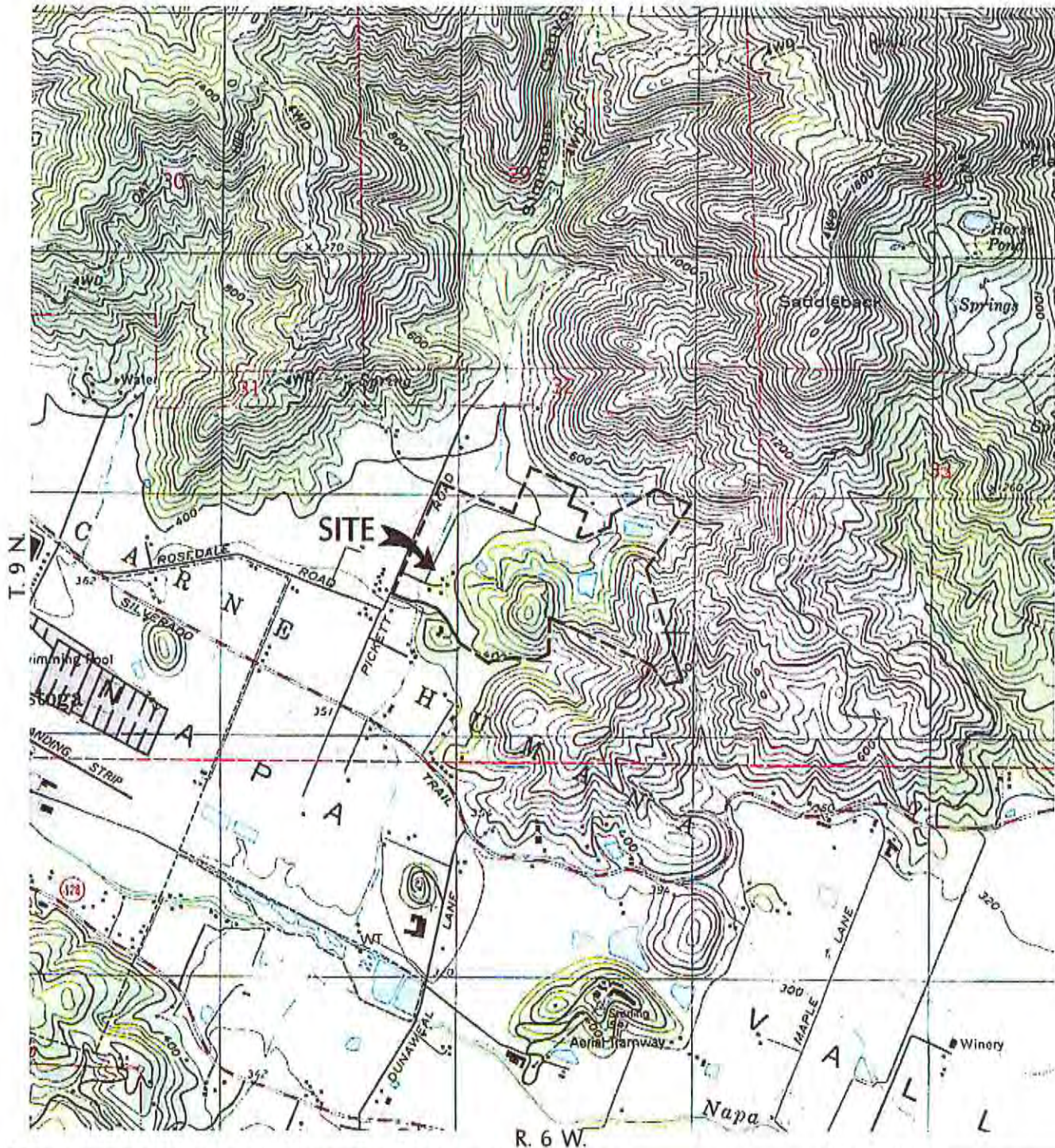
Office Space	0.01 acre-feet per employee per year
Warehouse	0.05 acre-feet per employee per year

TOPOGRAPHIC SITE LOCATION INFORMATION



USGS 7.5 MINUTE QUADRANGLE "CALISTOGA"

Scale: 1" = 2000'



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Araujo Estate Wines

2155 Pickett Road
Calistoga, CA 94515

APN 020-340-030

Job no. 10-25

March 2013

June 2013
#10-25

Nate Galambos, P.E.
Napa County Planning, Building & Environmental Services
Engineering and Conservation Division
1195 Third Street, Room 210
Napa, CA 94559

Re: Araujo Estate Wines Road Exception Request, 2155 Pickett Road, Calistoga, Napa
County, California, APN: 020-340-030, P12-00412

Dear Mr. Galambos:

We are in receipt of a letter from Patrick C. Ryan, Assistant Engineer at the Planning, Building and Environmental Services - Engineering Division dated January 28, 2013 requesting that Araujo Estate Winery comply with the Napa County Road and Street Standards and provide a minimum 18 foot wide common driveway with a 2 foot shoulder having a minimum structural section of 2 inches of Hot Mix Asphalt over 5 inches of Class 2 Aggregate Base from the publicly maintained road, Pickett Road, to the subject commercial winery facility.

This letter is a request to the Napa County Planning, Building & Environmental Services Department - Engineering & Conservation Division to grant an exception from the Napa County Road and Street Standards for the width of the access road that currently serves the existing winery facility. We understand the County's need for diligence in this matter and would therefore like to offer the following reasons for the County to consider in approving an exception to the Napa County Road and Street Standards.

Project Description

The proposed Use Permit Modification to Araujo Estate Wines is a request for an increase in the number of employees, the number of marketing events and the number of guests visiting the site; while maintaining the existing annual wine production capacity at 20,000 gallons. The proposed modifications to the Use Permit will allow the winery more flexibility for direct marketing events. There are no new physical structures proposed with the Use Permit Modification. The Winery has historically had a very minimal level of tours/tastings and a minimal number of annual marketing events. The objective of this Use Permit Modification is to keep visitation limited, but to have more flexibility on the types and frequency of events throughout the course of the year.

It is our understanding that Araujo Estate Wines currently has fourteen (14) employees; of which, six (6) are full-time winery office employees, four (4) are full-time winery production employees with one (1) part-time winery office employee and one (1) part-time winery production employee. In addition, there is an existing two (2) bedroom Caretaker's Residence and the two (2) owners of Araujo Estate Wines live onsite and work full-time at the winery.

It is also our understanding that Araujo Estate Wines currently has approval for a number of marketing events, but would like to modify their marketing plan such that it would allow the flexibility to hold small events more frequently and add an additional auction related event.

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

<u>Description</u>	<u>Status</u>	<u>Frequency</u>	<u>Number of Visitors</u>
Private Tours & Tastings	Approved	daily	15 to 25 per week
Private Tours & Tastings	Proposed	3 per day	18 per day
Food & Wine Pairings	Approved	1 per month (12 per year max)	24 per event
Food & Wine Pairings	Proposed	4 per month (12 per year max)	24 per event
Large Winery Events	Approved	2 per year	80 per event
Auction Related Event	Proposed	2 per year	125 per event

Exception Request and Justification

On behalf of our client, we are requesting an exception to Section 13 of the Napa County Road and Street Standards revised on August 9, 2011 (Resolution 2011-95) as related to the Use Permit Modification Application for the afore reference project. The request for an exception is to allow for the continued use of the 12 foot wide driveway in its existing width and structural section but reclassify the driveway as a one-way loop. Bartelt Engineering believes that the anticipated amount of traffic associated with the proposed Use Permit Modification can continue to utilize the existing access driveway constructed with a minimum of 5 inches of Class 2 Aggregate Base with a double chip seal and overlaid with decorative pea gravel without hindrance to public safety or requiring any additional negative impacts to the surrounding environment. The existing access driveway has always provided adequate access to the existing winery facility and has served the property for many years. The existing access driveway, though substandard in width for two-way traffic, is a well maintained all-weather surface that provides safe, reliable access for emergency vehicles as well as for large winery trucks, visitors and employee vehicles. The Property Owner routinely maintains the driveway and adjacent vegetation to reduce available fuel load and to insure adequate horizontal and vertical clearance for emergency vehicles and other vehicles that must access the site.

Section 3 of the Napa County Road and Street Standards allow for such exceptions when the following summarized criteria are met:

Section 3.D.1: The exception will preserve unique features of the natural environment which includes, but is not limited to, natural water courses, steep slopes, geological features, heritage oak trees, or other trees of least 6" dbh and found by the decision-maker to be of significant importance, but does not include man made environmental features such as vineyards, rock walls, ornamental or decorative landscaping, fences or the like.

The areas that are relevant to this exception request are gentle grades which contain mature plantings of trees, well established vegetation and a blue line stream drainage course (Simmons Canyon Creek). Periodic horizontal and vertical trimming of roadside vegetation and tree limbs will allow for adequate passage for emergency vehicles. If the winery access road requires widening, the roadway would require tree removal, grading, paving and potential disturbance of a natural watercourse (Simmons Canyon Creek) that could otherwise be avoided.

Section 3.E: The Zoning Administrator, Planning Commission or other approving body shall not grant an exception unless it finds that grant of the exception, as conditioned by the Zoning Administrator, the Planning Commission or other approving body, provides the same overall practical effect as these Standards towards providing defensible space, and consideration towards life, safety and public welfare. Monetary hardship alone shall not be considered as a basis for an exception.

The existing on-site access road is adequate for the purposes of public, private and emergency vehicle access. The only persons that utilize the road are the winery owners, employees and the limited number of visitors touring the winery, which are by appointment only. No other properties are served by this driveway. Public safety and welfare, therefore, are not adversely affected by granting the requested roadway exception, as the existing one-way driveway loop is a very short distance (approximately 400 lineal feet from Pickett Road to the creek crossings) and offers turnout opportunities at a number of locations along the driveway, both before and after the creek crossings.

Proposed Classification of Existing Access Road

On behalf of our client, Bartelt Engineering proposes to reclassify the existing access road as a "One-Way Loop Road". Section 15, Design Criteria of the Napa County Road and Street Standards revised on August 9, 2011 (Resolution 2011-95) specifies the following:

One-Way Roads: All one-way roads shall be constructed to provide a minimum of one 10-foot traffic lane. All one-way roads shall connect to a two-lane roadway at both ends, and shall provide access to an area currently zoned for no more than 10 dwelling units. In no case shall a one-way road exceed 2,640 feet in length. A turnout shall be placed and constructed at approximately the midpoint of each one-way road.

The existing on-site one-way access road is constructed with 5 inches of Class 2 Aggregate Base and overlaid with a double chip seal coat and provides a 12 foot minimum width traffic lane that is connected at each end to Pickett Road, a two-lane public roadway maintained by Napa County Public Works Department. The existing on-site one-way loop access road is approximately 1,600 feet in length and provides turnouts before and after each bridge location with fire truck turnarounds at the approximate midpoint of the one-way loop.

Summary

For the foregoing reasons and as accepted by CalFire for emergency vehicle access, the Applicant respectfully requests an exception from the minimum road width set forth by the 2011 Napa County Road and Street Standards for the winery access road. The Applicant wishes

to continue to use the road at its present 12 foot average width in lieu of widening the road through grading operations. It is Bartelt Engineering's belief that maintaining the current road results in an acceptable alternative relative to the environmental impact of widening the access road and its proximity to the Simmons Canyon Creek. We have attached several photographs and exhibits of the access road to assist with your decision.

Thank you for your consideration and assistance on the project to date. Please feel free to contact us at (707) 258-1301 if you have any comments or questions regarding this request.

Sincerely,



Paul N. Bartelt, P.E.
Principal Engineer



PNB:sd

Enclosures

CC:

Daphne Araujo, Araujo Estate Wines
Donna Oldford, Plans 4 Wines

PHOTOGRAPHIC DOCUMENTATION SUPPLEMENT TO THE
PHOTO LOCATION MAP – ROAD EXCEPTION,
FOR ARAUJO ESTATE WINES
2155 PICKETT ROAD, CALISTOGA, NAPA COUNTY, CA
(APN: 020-340-030)

Refer to Araujo Estate Wines Photo Location Map - Road Exception prepared by Bartelt
Engineering dated March 2013 for photo location information



**Photograph 1: Southwesterly view of Pickett
Road, March 6, 2013**



**Photograph 2: Southeasterly view of existing gate
and wall, March 6, 2013**



**Photograph 3: Northeasterly view of Pickett Road,
March 6, 2013**



**Photograph 4: Northwesterly view of existing tree-lined
driveway, March 6, 2013**



**Photograph 5: Southeasterly view of existing bridge
over Simmons Canyon Creek, March 6, 2013**



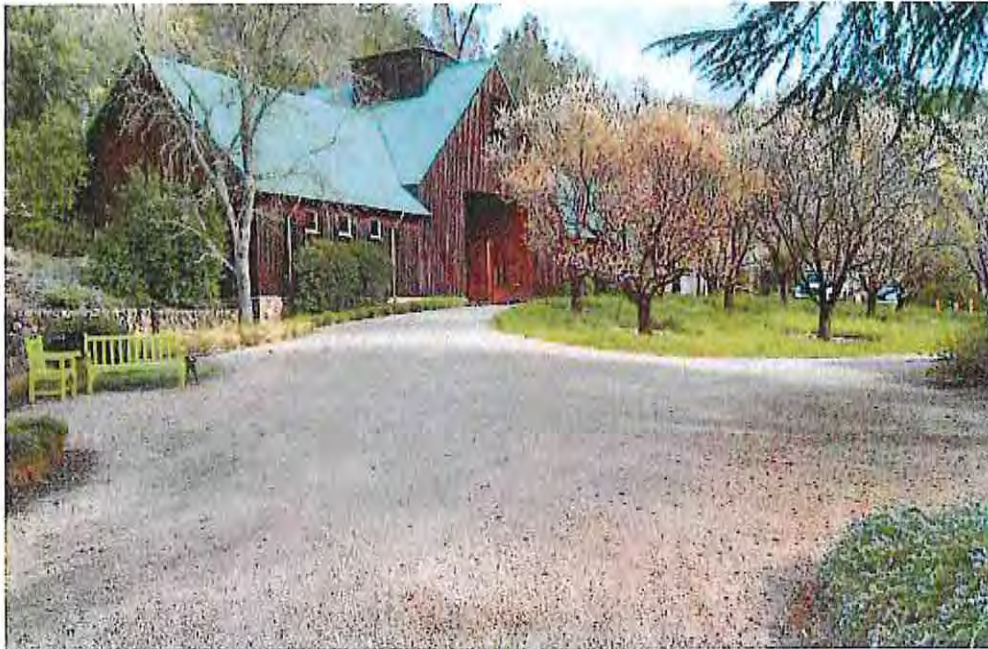
**Photograph 6: Northwesterly view of existing driveway,
March 6, 2013**



**Photograph 7: Northerly view of existing parking area,
March 6, 2013**



**Photograph 8: Northeasterly view of existing residence
and parking area, March 6, 2013**



**Photograph 9: Southeasterly view of existing winery
and driveway, March 6, 2013**



**Photograph 10: Northerly view of existing office
building and parking area, March 6, 2013**



**Photograph 11: Southerly view of existing driveway,
March 6, 2013**



**Photograph 12: Northerly view of existing office
building and driveway, March 6, 2013**



**Photograph 13: Westerly view of existing driveway,
March 6, 2013**



**Photograph 14: Easterly view of existing driveway,
March 6, 2013**



**Photograph 15: Northwesterly view of existing bridge
over Simmons Canyon Creek, March 6, 2013**



**Photograph 16: Easterly view of existing bridge over
Simmons Canyon Creek, March 6, 2013**



**Photograph 17: Northerly view of existing vineyard
avenue, March 6, 2013**



**Photograph 18: Westerly view of existing tree-lined
driveway, March 6, 2013**



Photograph 19: Southeasterly view of existing driveway, March 6, 2013



Photograph 20: Northwesterly view of existing driveway and gate, March 6, 2013



**Photograph 21: Southwesterly view of Pickett Road,
March 6, 2013**



**Photograph 22: Southeasterly view of existing driveway
and gate, March 6, 2013**



Photograph 23: Northeasterly view of Pickett Road,
March 6, 2013



A Tradition of Stewardship
A Commitment to Service

Planning, Building & Environmental Services

1185 Third Street, Suite 210
Napa, CA 94559
www.countyofnapa.org

Hillary Gitelman
Director

January 28, 2013

Donna Oldford
Plan 4 Wines
2620 Pinot Way
St. Helena, CA 94574

RE: Permit No. P12-00412 –
Araujo Winery Major Modification Use Permit
APN: 020-340-030 [2155 Pickett Rd., Calistoga]
PBES Engineering – Secondary Review

Ms. Oldford:

Prior to issuing a use permit all departments within the County of Napa have the opportunity to review and comment on the applicant's permit application submittal package. Planning, Building and Environmental Services Department (PBES), Engineering Division has primary responsibility for processing grading permits and floodplain management permits, and enforcing Stormwater pollution and prevention measures. We provide information and assistance to the public regarding compliance with various land development and environmental policies and regulations at the federal, State, and local levels. The Engineering Division is also responsible for floodplain management resources, and infrastructure, and Napa County Roads and Streets Standards.

I am currently assigned the review and evaluation of the pending permit application P12-00412, for the major modification to existing use of Araujo Winery at 2155 Pickett Road, Calistoga, CA. Based on this assessment, this Division has determined the application package to be incomplete or absent adequate detail.

For this division to complete its evaluation of the subject use permit the following shall be prepared and submitted to this department:

1. **Appendix A Applicability Checklist (Napa County Post-Construction Runoff Management Requirements)** – Applicant must complete the "Applicability Checklist" to determine if the project is subject to Post-Construction Stormwater Management BMP requirements.
2. **Compliance to Napa County Road and Street Standards** – As part of a new commercial use to an existing commercial facility, the developer shall provide a minimum 18' wide driveway from the publicly maintained road, Pickett Road, to the subject commercial facilities. See detail C-7,

Planning Division
(707) 253-4417

Building Division
(707) 253-4417

Engineering & Conservation
(707) 253-4417

Environmental Health
(707) 253-4471

Parks & Open Space
(707) 259-5933

Common Drive without Parallel Parking Lanes (low density), of the Napa County Road and Street Standards.

- a. Design of the Common Drive shall comply with the Design Criteria tabulated in Section 15 of Napa County Road and Street Standards, 2011.
- b. A property owner or leaseholder of a site may make a written request to the Engineering Manager, Nate Galambos, for an exception to the Napa County Road and Street Standards. The request shall state the specific section(s) for which an exception is requested material facts supporting the contention of the applicant, the details of the exception or mitigating measures purposed, a map showing the proposed location and citing of the exception or mitigation measure, and shall be accompanied by that fee established by resolution of the Board of Supervisors.
 - i. Exception to Standards – An exception to these standards may be allowed as provided if one or more of the following findings can be made and the findings in Section 3, Subsection ~~E~~ of the Napa County Road and Street Standards can be made:
 1. The exception will preserve unique features of the natural environment which includes, but is not limited to, natural water courses, steep slopes, geological features, heritage oak trees, or other trees of least 6" dbh and found by the decision-maker to be of significant importance, but does not include man made environmental features such as vineyards, rock walls, ornamental or decorative landscaping, fences or the like;
 2. The exception is necessary to accommodate physical site limitations such as grade differentials; and/or
 3. The exception is necessary to accommodate other limiting factors such as recorded historical sites or legal constraints.

Please note that the comments noted above are based on Engineering review only. There may be additional comments or information requested from other County Departments or Divisions reviewing this application submittal package. Should you have any questions of me, please feel free to contact me at (707) 253.4892 or via e-mail at Patrick.Ryan@countyofnapa.org.

Regards,



Patrick C. Ryan

Assistant Engineer
Engineering Division

Cc: Paul N. Bartelt - Bartelt Engineering
Chris Cahill - Regional Park & Open Space District
Pete Munoa - Cal Fire / NCFD



A Tradition of Stewardship
A Commitment to Service

Napa County Fire Department
Fire Marshal's Office
1199 Big Tree Road
St. Helena, CA 94574

Office: (707) 967-1419
Fax: (707) 967-1474

Pete Muñoa
Fire Marshal

INTER-OFFICE MEMORANDUM

TO: Hillary Gitelman
Planning, Building and Environmental Services

FROM: Pete Muñoa
Fire Department

DATE: December 13, 2012

SUBJECT: P12-00412 – Araujo Winery Major Mod APN# 020-340-030

SITE ADDRESS: 2155 Pickett Road, Calistoga CA 94515

The Napa County Fire Marshal's Office has reviewed the use permit modification request for the above project. There are no fire department requirements submitted at this time.

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: <u>12</u> x 3.05 one-way trips per employee	=	<u>37</u>	daily trips.
Number of PT employees: <u>2</u> x 1.90 one-way trips per employee	=	<u>4</u>	daily trips.
Average number of weekday visitors: <u>12</u> / 2.6 visitors per vehicle x 2 one-way trips	=	<u>5</u>	daily trips.
Gallons of production: <u>20,000</u> / 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	<u>1</u>	daily trips.
Total	=	<u>47</u>	daily trips.
(No of FT employees) + (No of PT employees/2) + sum of visitor and truck trips x .38)	=	<u>18</u>	PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>12</u> x 3.05 one-way trips per employee	=	<u>37</u>	daily trips.
Number of PT employees (on Saturdays): <u>2</u> x 1.90 one-way trips per employee	=	<u>4</u>	daily trips.
Average number of Saturday visitors: <u>18</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>13</u>	daily trips.
Total	=	<u>54</u>	daily trips.
(No of FT employees) + (No of PT employees/2) + visitor trips x .57)	=	<u>31</u>	PM peak trips.

Traffic during a Crush Saturday

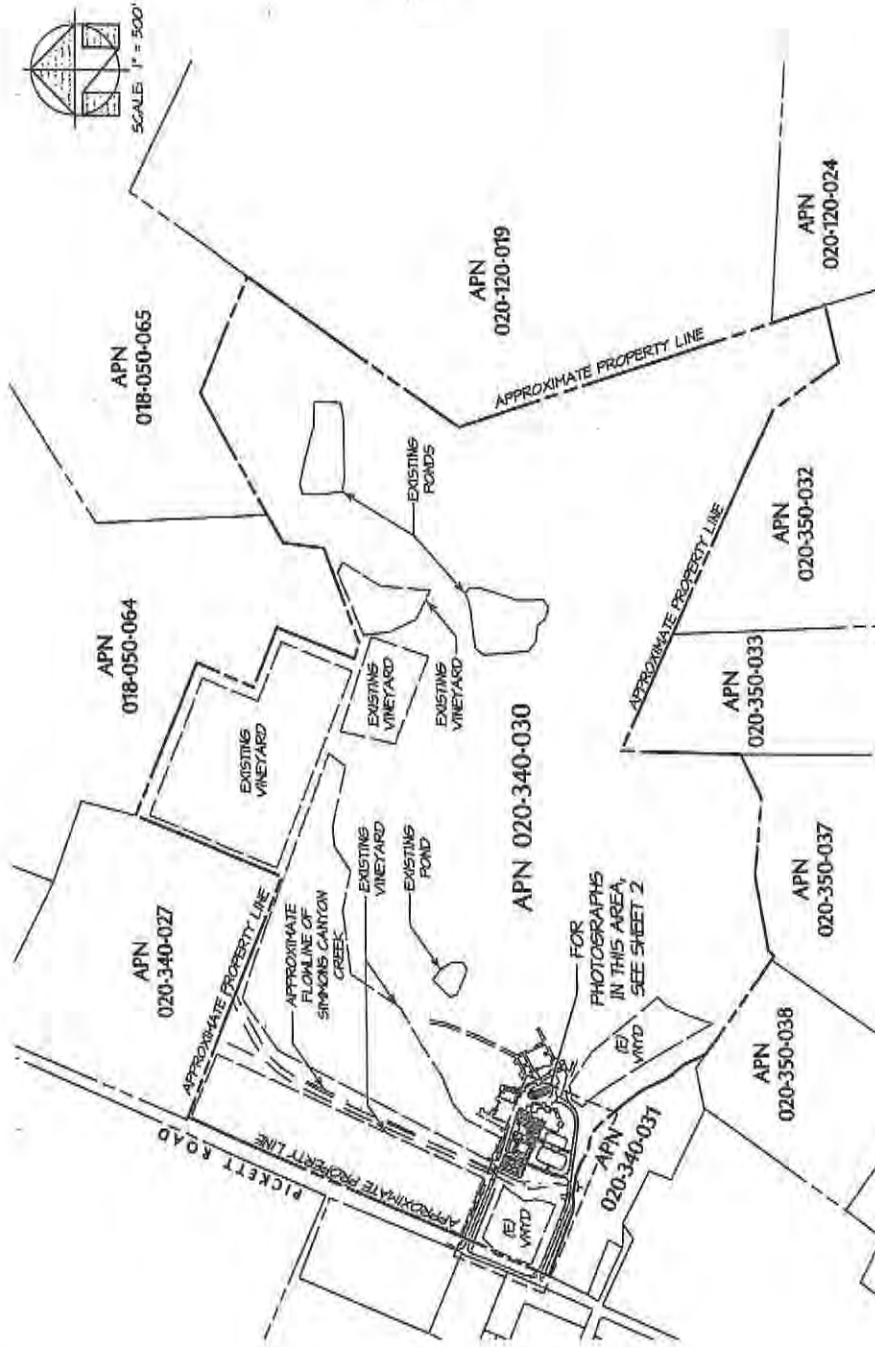
Number of FT employees (during crush): <u>12</u> x 3.05 one-way trips per employee	=	<u>37</u>	daily trips.
Number of PT employees (during crush): <u>2</u> x 1.90 one-way trips per employee	=	<u>4</u>	daily trips.
Average number of Saturday visitors: <u>18</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>13</u>	daily trips.
Gallons of production: <u>20,000</u> / 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>1</u>	daily trips.
Avg. annual tons of grape on-haul: <u>0</u> / 144 truck trips daily ⁴ x 2 one-way trips	=	<u>0</u>	daily trips.
Total	=	<u>55</u>	daily trips.

Largest Marketing Event – Additional Traffic

Number of event staff (largest event): <u>6</u> x 2 one-way trips per staff person	=	<u>12</u>	trips.
Number of visitors (largest event): <u>80</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>29</u>	trips.
Number of special event truck trips (largest event): <u>4</u> x 2 one-way trips	=	<u>8</u>	trips.

³Assumes 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).

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



OVERALL SITE PLAN ROAD EXCEPTION PHOTO LOCATION MAP

SCALE: 1" = 500'



Araujo Estate Wines
2155 Pickett Road
Calistoga, CA 94515
APN 020-340-030
Job No. 10-25
March 2013
Sheet 1 of 2

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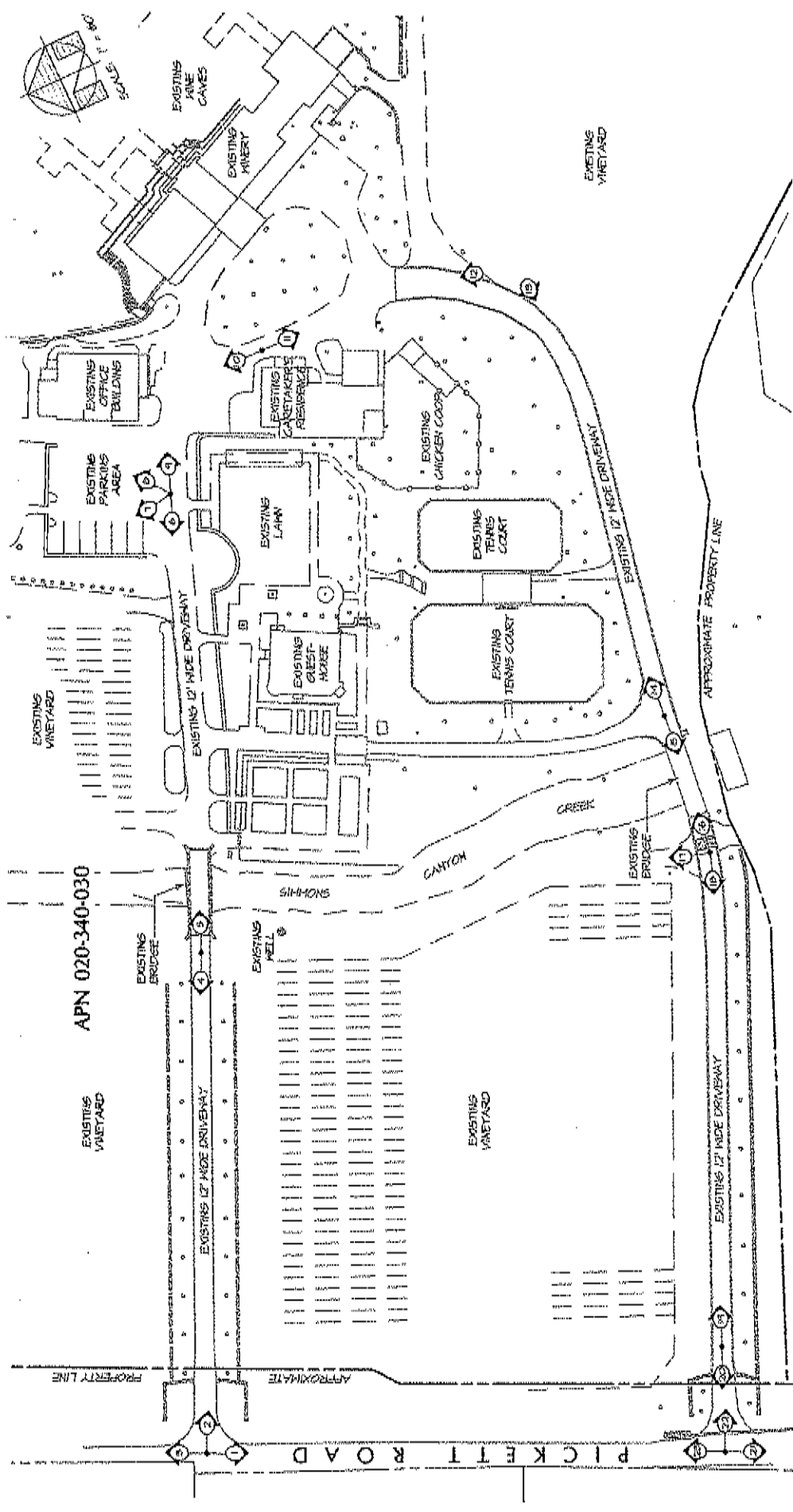


PHOTO LOCATION MAP ROAD EXCEPTION

SCALE: 1" = 60'

NOTE:

1. REPRESENTS LOCATION AND DIRECTION OF PHOTOGRAPH TAKEN BY BARTELT ENGINEERING ON MARCH 6, 2013. SEE PHOTOGRAPHIC DOCUMENTATION SUPPLEMENT TO THE PHOTO LOCATION MAP FOR ARAUJO ESTATE WINES - ROAD EXCEPTION FOR PHOTO DESCRIPTIONS.

BARTELT
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CIVIL ENGINEERING - LAND PLANNING
2013 JENNIFER STREET, 203 B, SUITE 4, CA 94539
TEL 707-258-1301 • FAX 707-258-2926
WWW.BARTELTEENGINEERING.COM

Araujo Estate Wines
2155 Pickett Road
Calistoga, CA 94515
APN 020-340-030
Job No. 10-25
March 2013
Sheet 2 of 2