



A Tradition of Stewardship
A Commitment to Service

file No P13-00062

Napa County
Conservation, Development, and Planning Department

1195 Third Street, Suite 210, Napa, California, 94559 phone (707) 253-4417
web www.countyofnapa.org/cdp/ email cdp@countyofnapa.org

Use Permit Application

To be completed by Planning staff...

Application Type: Major Modification
Date Submitted: 3.1.13 Resubmittal(s): 3/15/13, 4/15/13 Date Complete: _____
Request: _____

*Application Fee Deposit: \$ 5,000.00 Receipt No. _____ Received by: 88 Date: 3.1.13

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

To be completed by applicant...

Project Name: Kitchak Winery Permit - Major Modification - Addition of Barrel Building
Assessor's Parcel No: 039-190-038 039.190.055 Existing Parcel Size: 20.01 ac.
Site Address/Location: 1094 Hardman Ave. Napa CA 94558
No. Street City State Zip

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

Property Owner: Peter and Patricia Kitchak

Mailing Address: 1094 Hardman Ave
No. Street City State Zip
Telephone No: (707) 226 - 1668 E-Mail: pkitchak@kitchakcellars.com

Applicant (if other than property owner): _____

Mailing Address: _____
No. Street City State Zip
Telephone No: () - E-Mail: _____

Representative (if applicable): _____

Mailing Address: _____
No. Street City State Zip
Telephone No: () - E-Mail: _____

**KITCHAK WINERY USE PERMIT APPLICATION
MAJOR MODIFICATION
FOR ADDITION OF BARREL STORAGE BUILDING
INCREASE IN WINERY CAPACITY AND
SLIGHT INCREASE IN PERMISSABLE TASTINGS AND TOURS**

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RECEIVED

APR 15 2013

**Napa County Planning, Building
& Environmental Services**

**KITCHAK WINERY USE PERMIT APPLICATION
MAJOR MODIFICATION
FOR ADDITION OF BARREL STORAGE BUILDING**

REVISED SUMMARY STATEMENT 4-15-2013

RECEIVED

APR 15 2013

Napa County Planning, Building
& Environmental Services

Property Address: 1094 Hardman Ave, Napa
APN: 039-190-055
Zoning: AP (except the driveway only which appears to be AW).
Owners: Peter and Patricia Kitchak
Parcel Size: 20.01 Acres (Up from 14.77)
On Site Improvements:
One 4 bedroom house + a winery of approximately 2,050 square feet and a garage of about 990 square feet.

History: Peter and Patricia Kitchak purchased the property in March 2006 and started construction of a home and garage/barn in April of 2007. The project was substantially completed in September of 2008. A Winery permit was obtained in 2010 and the Applicant is seeking a major modification to that original winery permit.

Winery
General Statement: The Kitchaks are applying for an amended use permit to increase the maximum capacity of the winery from 5,000 gallons to 15,000 gallons.

Winery Square Footages and Coverage:
Following a lot line adjustment with the neighbors, the total Site has been increased to 20.01 acres. The Winery Development Area is being increased from 2707 square feet to 5891 square feet by the addition of a barrel storage building which building will include a conference/tasting room and some storage space. Winery Coverage is approximately 15,324 square feet (down from 21,566.5 SF) or 1.8% (down from 3.35%) of the Site. Total Production facility is 6948 SF. The accessory uses include an existing tasting room of 272 square feet and a New Conference/Tasting room/balcony of 759 SF. Total accessory uses are 14.8% (up from 11.0 %) of the Production area.

Private Tours and Tastings:
Tours and Tastings will be by appointment only. Tours and Tastings will take place during the week and on weekends between the hours of 10 AM and 5PM. Tastings will be limited to 20 people per day (up from 12) and no more than 12 people per tasting/tour. We expect to have up to four small release events with less than 50 people (up from 30) per year. We will have a maximum of 12

private promotional marketing events per year with catered food. Such events will be limited to 20 people. **We will not permit tasting appointments during any of our other marketing events and we will not have either our release events or our private promotional marketing events on crush days.** If any food is provided, it will be catered.

Winery Waste Water:

We currently have installed a Hold-and-Haul waste water system with 3,000 gallons of capacity. The existing winery has a single ADA compliant toilet room for winery employees, vineyard employees and guests. We plan to add an additional toilet for employees and guests in the new barrel building. That toilet is connected to the existing residential waste water septic system which is designed for a 6 bedroom house (the house has 3 actual bedrooms although it is deemed to have four by the county). A feasibility study has been completed by Delta Consulting and Engineering that indicates that the current septic system is adequate to meet both the residential and commercial needs of the property.

Water System:

The total number of residents on site is 2. Both are over 60 so no children are likely. Total full time winery employees is listed as 2. Currently there are none. The maximum number of visitors per day is 20. As a result, the combined daily visitors, residents and employees does not exceed 25 for more than 60 days per year. A water system feasibility report should not be necessary.

**Traffic –
Trip Generation:**

Because this is intended to be a very small operation in which we do most of the work ourselves, trip generation is, at best, very difficult to estimate. Trip generation calculations are provided as part of the application. The property presently contains a vineyard of Merlot and Cabernet Sauvignon Grapes. We presently have two full time and occasionally up to 2 part time employees working in the vineyard. We do not contemplate the need for any additional employees to operate the Winery (we expect to do most of the work ourselves), although there may be an occasional part time employee and an occasional trip by a consulting wine-maker. Deliveries should not have a material impact since we generally only do shipments one day per week. Currently UPS and/or FedEx visits one or the other of the two houses sharing the drive almost daily. No more than one or two additional trips, in an out, per week are expected.

Most of the grapes used in our operation will be harvested on our own property, particularly since we have acquired an additional 5.3 acres from our next door neighbor.

Virtually all of the tasting traffic to the winery is arranged by tour operators. We do not permit (or have room for) busses. And since we generally limit tours to 6 people and only have one group at a time, there is almost never more than one car in the parking lot at a time. Although we are requesting an increase in number of people tasting per day, we plan to continue our practice of no more than three private tastings per day and since virtually all of our tastings come from tour operators, that means a maximum of 3 trips in, and 3 trips out per day for tastings.

The increase in winery volume from 5,000 gallons to 15,000 gallons will also not cause an increase in traffic. In fact, since we will be selling less of the grapes produced on our property and using more of them ourselves, the traffic may, in fact, go down.

Parking
No Changes:

There is a large general parking area on the site, and an additional parking area near our pump house. The plans which are being submitted show specific parking places, but the site, for aesthetic reasons, is finished with chip-seal and gravel and not expected to be striped. Four guest spaces, (one ADA space plus 3 other guest spaces) are shown. Two employee parking spaces are shown on the site and we do not expect to have more than two employee cars on site at any given time. There is actually adequate parking for 20+ cars on the site.

Common Drive
No Changes:

The property and the neighbor's property (1100 Hardman Ave) are serviced by a common drive of approximately 670 feet in length. The Kitchaks own the property on which the drive is located. The owners of 1100 Hardman have an easement for ingress and egress over the driveway. The drive is lined with mature Cypress trees which are approximately 20-25 feet tall, with trunks that average about 6" to 7" in diameter. Photos of the drive are submitted with this application.

The driveway (which was originally constructed in approximately 1990) was discussed in detail at the original hearing for the conditional use permit and following that discussion we were directed by the planning commissioners to "work out" any issues with the public works department. A number of changes were made to the drive, including: widening and compacting the

shoulders, adding a one way circle at the winery and home, and removing an olive tree and some vines to permit the one way circle. **Public works and Fire approved those changes and signed off on the changes and the adequacy of the drive in 2010 as part of the original winery permit. No changes are planned for the previously approved layout.** Moreover, the drive itself was, at the original hearing, characterized by one of the planning commissioners as “one of the most beautiful drives in the Napa Valley.” Taken as a whole, with its original concrete strips, dating back to 1990, its 45 cypress trees and the vines between the trees, it is a significant natural environmental feature of the property. To make any changes to the drive or the trees along the drive would be inconsistent with the county’s established goal of “preserving unique features of the natural environment.”

**No View-shed
Issues:**

There were no view shed issues raised when the house and barn were originally designed and constructed or when the original winery permit was obtained and the house and winery are not subject to the view-shed ordinance.

**No Geo-tech
Issues:**

There were no issues related to geo-tech questions at the time of the original construction or the receipt of the original winery permit.. There was a significant cut and fill on the site, but the cut and compaction were carefully monitored to insure the correct amount of compaction.

**No Archeological
Issues:**

According to the county website, the property lies within an archaeologically sensitive area. However, during the initial planning of the building and the original winery application no archaeological study was required and no archaeological issues were discovered during construction.

No Landslides:

Although the county website suggests that landslides may be present, there is no evidence of any past landslides. The Winery (and the new barrel building) are near the high point of the site and sit on more or less level ground. The slope above the buildings is less than 10% and is well drained.

**Storm water
Runoff:**

All of the storm water on the site is handled underground and is piped underground into the creek below the pond on the west side of the site as shown on the original building plans. There is a combination of a so-called “French drain” and piping along the entire east property line to deal with run-off from the property

above and to the east. The storm water from the new building will be piped into the existing storm water system.

**Lake Cynthia
State Water Rights
Application:**

A sizeable portion of Lake Cynthia is located on the property. The Lake is subject to a State Water Resources Board License for Diversion and Use of Water. Application # 14975; Permit #9226; and License Number #5267. A copy of the license was submitted with the original winery permit request. The License grants William Hill Napa, Inc. and TK and Madelaine Chiang (the current owners of 1100 Hardman) the right to divert (or use) up to 100 acre feet annually only for water “necessary to keep the storage reservoir full by replacing water lost by evaporation and seepage...” There is no apparent right to use the water for irrigation or for winery uses. The Kitchak Winery does not plan to use any of the water in Lake Cynthia for winery purposes and the Kitchaks do not use any of that water for vineyard irrigation.

Timing:

The work related to construction of the new Barrel Building, and the installation of all initial equipment will take approximately 120 days. It is contemplated that work would take place in the summer of 2013 and hopefully will be completed in time for the 2013 harvest.

Power:

The site is currently serviced with a 600 amp electrical service, including a 3 phase 220V service. There is also an 9+ KW Photovoltaic Solar system on site. We also plan to add another 12KW of Photovoltaic power on the south roof of the new Barrel Building.

Contact:

Peter Kitchak – pkitchak@kitchakcellars.com; Office and cell – 612-889-0910.

Use Permit Information Sheet

Use

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

Expanding the existing winery permit use by adding a barrel storage building with a conference/tasting room, increasing the capacity from 5,000 gallons to 10,000 gallons and increasing the permissible number of tastings and tours.

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

District _____

Regional _____

State ABC

Federal TTB

Improvements

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

Addition of a Barrel Storage Building of approximately 2250 gross square feet which will be used primarily for barrel storage, but will, include a 450 square foot conference/tasting room.

Improvements, cont.

Total on-site parking spaces: 8 existing 8 proposed

Loading areas: _____ existing No Change proposed

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

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

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

Total land area to be disturbed by project (include structures, roads, septic areas, landscaping, etc): Less than 0.1 acres acres

Employment and Hours of Operation

Days of operation: 7 Days existing Same proposed

Hours of operation: 10 to 4 existing 10-5 proposed

Anticipated number of employee shifts: 1 existing 1 proposed

Anticipated shift hours: 7 to 3:30 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) _____

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.

PETER KITCHAK

Print Name of Property Owner

Peter Kitchak 2-8-13

Signature of Property Owner

Date

Print Name Signature of Applicant (if different)

Signature of Applicant

Date

Supplemental Application for Winery Uses

Operations

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

Retail Wine Sales	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Tours and Tasting- Open to the Public	<input type="checkbox"/> Existing			
Tours and Tasting- By Appointment	<input type="checkbox"/> Existing	<input checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Tours and Tastings	<input checked="" type="checkbox"/> Existing	<input 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 checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Will food be prepared...		<input type="checkbox"/> On-Site?	<input checked="" type="checkbox"/> Catered?	
Public display of art or wine-related items	<input 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: 5,000 gal/y Per permit No: #P09-00148-UP Permit date: 2-5-2010
 Current maximum actual production: 3,800 gal/y For what year? 2012
 Proposed production capacity: 15,000 gal/y

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

Visitation and Hours of Operation

Please identify the winery's...

Maximum daily tours and tastings visitation:	<u>12</u> existing	<u>20</u> proposed
Average daily tours and tastings visitation ¹ :	<u>6</u> existing	<u>10</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>Sun - Sa (10-4)</u> existing	<u>Sun- Sa (10-6)</u> proposed
Non-harvest Production hours ² :	<u>7-3:30</u> existing	<u>same</u> proposed

¹ Average daily visitation is requested primarily for purposes of environmental review and will not, as a general rule, provide a basis for any condition of approval limiting allowed winery visitation.

² It is assumed that wineries will operate up to 24 hours per day during crush.

Grape Origin

All new wineries and any existing (pre-WDO) winery expanding beyond its winery development area must comply with the 75% rule and complete the attached "Initial Statement of Grape Source". See Napa County Code §18.104.250 (B) & (C).

Marketing Program

Please describe the winery's proposed marketing program. Include event type, maximum attendance, food service details, etc. Differentiate between existing and proposed activities. (Attach additional sheets as necessary.)

See Attached Sheet

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.)

Very limited food service will be offered and all will be catered.

Winery Coverage and Accessory/Production Ratio

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

Existing	<u>2707</u>	sq. ft.	<u>14.77</u>	Site	acres
Proposed	<u>7970</u>	sq. ft.	<u>20.01</u>	Site	acres

Winery Coverage. Consistent with the definition at "b.," at page 11 and with the marked-up site plans included in your submittal, please indicate your proposed winery coverage (maximum 25% of parcel or 15 acres, whichever is less).

<u>15324</u>	sq. ft.	<u>20.01</u>	acres	<u>1.8%</u>	% of parcel
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Production Facility. Consistent with the definition at "c.," at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed *production* square footage. If the facility already exists, please differentiate between existing and proposed.

Existing	<u>2047</u>	sq. ft.	Proposed	<u>6948</u>	sq. ft.
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Accessory Use. Consistent with the definition at "d.," at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed *accessory* square footage. If the facility already exists, please differentiate between existing and proposed. (maximum = 40% of the production facility)

Existing	<u>400</u>	sq. ft.	<u>23%</u>	% of production facility
Proposed	<u>759</u>	sq. ft.	<u>13.3%</u>	% of production facility

Caves and Crushpads

If new or expanded caves are proposed please indicate which of the following best describes the public accessibility of the cave space:

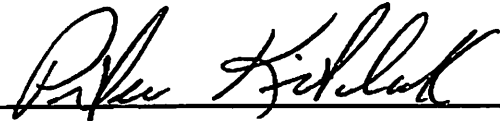
- ☒ None – no visitors/tours/events (Class I) ☐ Guided Tours Only (Class II) ☐ Public Access (Class III)
- ☐ Marketing Events and/or Temporary Events (Class III)

Please identify the winery's...

Cave area	Existing: <u>0</u>	sq. ft.	Proposed: <u>0</u>	sq. ft.
Covered crush pad area	Existing: <u>670</u>	sq. ft.	Proposed: <u>670</u>	sq. ft.
Uncovered crush pad area	Existing: <u>0</u>	sq. ft.	Proposed: <u>0</u>	sq. ft.

Initial Statement of Grape Source

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



Owner's Signature

2-15-2013

Date

Letters of commitment from grape suppliers and supporting documents may be required prior to issuance of any building permits for the project. Recertification of compliance will be required on a periodic basis. Recertification after initiation of the requested wine production may require the submittal of additional information regarding individual grape sources. Proprietary information will not be disclosed to the public.

Water Supply/ Waste Disposal Information Sheet

Water Supply

Please attach completed Phase I Analysis sheet.

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

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

Is annexation needed?

Current water use:

Current water source:

Anticipated future water demand:

Water availability (in gallons/minute):

Capacity of water storage system:

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

Domestic

Well

☐ Yes ☒ No

_____ gallons per day (gal/d)

Well

_____ gal/d

60 gal/m

12000 gal

Emergency

Well + Lake

☐ Yes ☒ No

_____ gal/d

_____ gal/d

_____ gal/m

_____ gal

Tank and Reservoir

Liquid Waste

Please attach Septic Feasibility Report

Type of waste:

Disposal method (e.g., on-site septic system, on-site ponds,
community system, district, etc.):

Name of disposal agency
(if sewage district, city, community system):

Is annexation needed?

Current waste flows (peak flow):

Anticipated future waste flows (peak flow):

Future waste disposal design capacity:

Domestic

sewage

on-site septic

☐ Yes ☒ No

_____ gal/d

_____ gal/d

_____ gal/d

Other

winery

Hold and Haul

☐ Yes ☒ No

_____ gal/d

_____ gal/d

_____ gal/d

Solid Waste and Recycling Storage and Disposal

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

Hazardous and/or Toxic Materials

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

Grading Spoils Disposal

Where will grading spoils be disposed of?

(e.g. on-site, landfill, etc. If off-site, please indicate where off-site): All on site (cut and fill)

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: <u>2</u>	x 3.05 one-way trips per employee	=	<u>9.15</u>	daily trips.
Number of PT employees: <u>2</u>	x 1.90 one-way trips per employee	=	<u>3.8</u>	daily trips.
Average number of weekday visitors: <u>10</u>	/ 2.6 visitors per vehicle x 2 one-way trips	=	<u>7.7</u>	daily trips.
Gallons of production: <u>15,000</u>	/ 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	<u>.27</u>	daily trips.
Total		=	<u>20.92</u>	daily trips.
(No of FT employees) + (No of PT employees/2) + (sum of visitor and truck trips x .38)		=	<u>6</u>	PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>0</u>	x 3.05 one-way trips per employee	=	<u>0</u>	daily trips.
Number of PT employees (on Saturdays): <u>2</u>	x 1.90 one-way trips per employee	=	<u>3.8</u>	daily trips.
Average number of Saturday visitors: <u>10</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>5.0</u>	daily trips.
Total		=	<u>8.8</u>	daily trips.
(No of FT employees) + (No of PT employees/2) + (visitor trips x .57)		=	<u>15.25</u>	PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): <u>2</u>	x 3.05 one-way trips per employee	=	<u>6.10</u>	daily trips.
Number of PT employees (during crush): <u>5</u>	x 1.90 one-way trips per employee	=	<u>10</u>	daily trips.
Average number of Saturday visitors: <u>10</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>5</u>	daily trips.
Gallons of production: <u>10,000</u>	/ 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>.18</u>	daily trips.
Avg. annual tons of grape on-haul: <u>25</u>	/ 144 truck trips daily ⁴ x 2 one-way trips	=	<u>.35</u>	daily trips.
Total		=	<u>21.63</u>	daily trips.

Largest Marketing Event- Additional Traffic

Number of event staff (largest event): <u>8</u>	x 2 one-way trips per staff person	=	<u>16</u>	trips.
Number of visitors (largest event): <u>50</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>35.7</u>	trips.
Number of special event truck trips (largest event): <u>6</u>	x 2 one-way trips	=	<u>12</u>	trips.

³ Assumes 1.47 materials & supplies trips + 0.8 case goods trips per 1,000 gallons of production / 250 days per year (see *Traffic Information Sheet Addendum* for reference).

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



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

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

Step #1:

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

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

Determine the allowable water allotment for your parcels:

Parcel Location Factors

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

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

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

Assessor's Parcel Number(s)	Parcel Size (A)	Parcel Location Factor (B)	Allowable Water Allotment (A) X (B)
039-190-038	20.01	1.0	20.01

Step #3:

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

EXISTING USE:		PROPOSED USE:	
Residential	<u>.75</u> af/yr	Residential	<u>.75</u> af/yr
Farm Labor Dwelling	<u>0</u> af/yr	Farm Labor Dwelling	<u>0</u> af/yr
Winery	<u>.13</u> af/yr	Winery	<u>.26</u> af/yr
Commercial	<u> </u> af/yr	Commercial	<u> </u> f/yr
Vineyard*	<u>2.7</u> af/yr	Vineyard*	<u>+2.7</u> af/yr
Other Agriculture	<u>0</u> af/yr	Other Agriculture	<u>0</u> af/yr
Landscaping	<u>.2</u> af/yr	Landscaping	<u>.2</u> af/yr
Other Usage (List Separately):		Other Usage (List Separately):	
<u> </u>	<u> </u> af/yr	<u> </u>	<u> </u> af/yr
<u> </u>	<u> </u> af/yr	<u> </u>	<u> </u> af/yr
<u> </u>	<u> </u> af/yr	<u> </u>	<u> </u> af/yr

TOTAL: 3.78 af/yr
123,171 gallons"

TOTAL: 3.91 af/yr TOTAL:
TOTAL: 127407 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: 2-11-13 Phone: 612-859-0910

NAPA COUNTY UNIFIED PROGRAM CONSOLIDATED FORM
FACILITY INFORMATION
BUSINESS ACTIVITIES

Page 1 of

I. FACILITY IDENTIFICATION

FACILITY ID # (Agency Use Only)	1	EPA ID # (Hazardous Waste Only)	2
BUSINESS NAME (Same as Facility Name of DBA-Doing Business As) Kitchak Cellars, Inc			
BUSINESS SITE ADDRESS 1094 Hardman Ave			
BUSINESS SITE CITY Napa	104	CA	ZIP CODE 94558
CONTACT NAME Peter Kitchak	106	PHONE 707-225-2276	107

II. ACTIVITIES DECLARATION

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

Does your facility...	If Yes, please complete these pages of the UPCF....	
A. HAZARDOUS MATERIALS Have on site (for any purpose) at any one time, hazardous materials at or above 55 gallons for liquids, 500 pounds for solids, or 200 cubic feet for compressed gases (include liquids in ASTs and USTs); or the applicable Federal threshold quantity for an extremely hazardous substance specified in 40 CFR Part 355, Appendix A or B; or handle radiological materials in quantities for which an emergency plan is required pursuant to 10 CFR Parts 30, 40 or 70?	<input type="checkbox"/> YES <input type="checkbox"/> NO 4	HAZARDOUS MATERIALS INVENTORY – CHEMICAL DESCRIPTION
B. REGULATED SUBSTANCES Have Regulated Substances stored onsite in quantities greater than the threshold quantities established by the California Accidental Release prevention Program (CalARP)?	<input type="radio"/> YES <input checked="" type="radio"/> NO 4a	Coordinate with your local agency responsible for CalARP.
C. UNDERGROUND STORAGE TANKS (USTs) Own or operate underground storage tanks?	<input type="radio"/> YES <input checked="" type="radio"/> NO 5	UST FACILITY (Formerly SWRCB Form A) UST TANK (one page per tank) (Formerly Form B)
D. ABOVE GROUND PETROLEUM STORAGE Own or operate ASTs above these thresholds: Store greater than 1,320 gallons of petroleum products (new or used) in aboveground tanks or containers.	<input type="radio"/> YES <input checked="" type="radio"/> NO 8	NO FORM REQUIRED TO CUPAs
E. HAZARDOUS WASTE Generate hazardous waste? Recycle more than 100 kg/month of excluded or exempted recyclable materials (per HSC 25143.2)? Treat hazardous waste on-site? Treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)? Consolidate hazardous waste generated at a remote site? Need to report the closure/removal of a tank that was classified as hazardous waste and cleaned on-site? Generate in any single calendar month 1,000 kilograms (kg) (2,200 pounds) or more of federal RCRA hazardous waste, or generate in any single calendar month, or accumulate at any time, 1 kg (2.2 pounds) of RCRA acute hazardous waste; or generate or accumulate at any time more than 100 kg (220 pounds) of spill cleanup materials contaminated with RCRA acute hazardous waste. Household Hazardous Waste (HHW) Collection site?	<input type="radio"/> YES <input checked="" type="radio"/> NO 9 <input type="radio"/> YES <input checked="" type="radio"/> NO 10 <input type="radio"/> YES <input checked="" type="radio"/> NO 11 <input type="radio"/> YES <input checked="" type="radio"/> NO 12 <input type="radio"/> YES <input checked="" type="radio"/> NO 13 <input type="radio"/> YES <input checked="" type="radio"/> NO 14 <input type="radio"/> YES <input checked="" type="radio"/> NO 14a <input type="radio"/> YES <input checked="" type="radio"/> NO 14b	EPA ID NUMBER – provide at the top of this page RECYCLABLE MATERIALS REPORT (one per recycler) ON-SITE HAZARDOUS WASTE TREATMENT – FACILITY ON-SITE HAZARDOUS WASTE TREATMENT – UNIT (one page per unit) CERTIFICATION OF FINANCIAL ASSURANCE REMOTE WASTE / CONSOLIDATION SITE ANNUAL NOTIFICATION HAZARDOUS WASTE TANK CLOSURE CERTIFICATION Obtain federal EPA ID Number, file Biennial Report (EPA Form 8700-13A/B), and satisfy requirements for RCRA Large Quantity Generator. See CUPA for required forms.

F. LOCAL REQUIREMENTS

(You may also be required to provide additional information by your CUPA or local agency.)

UPCF Rev. (12/2007)

APR 15 2013

Napa County Planning, Building
& Environmental Services

**MARKETING PLAN
KITCHAK CELLARS WINERY
REVISED 4-15-2013**

The following includes all marketing activities to be conducted by the Kitchak Cellars Winery at 1094 Hardman Ave, AP# 039-190-038

A. Tours and Tastings:

- a. By appointment only
- b. Frequency: 7 days per week
- c. Number of persons: 20 Persons per day
- d. Maximum number per week: 140 Persons per week
- e. Est. average persons per week: 60 Persons per week
- f. Limited Days: **No tours or tastings will be scheduled or take place on days when other events are scheduled.**
- g. Time of Day: Tastings completed by 5:00 PM
Sales completed by 5:30 PM

B. Private Promotional Tastings with Meals:

- a. Frequency 12 times per year maximum
- b. Number of Persons 20 people maximum
- c. Time of Day: 11:00 AM to 10:00 PM
- d. No Tours, Tastings or Release events will take place on same day.
- e. All meals to be catered.

C. Release Events:

- a. Frequency 4 times per year maximum
- b. Number of Persons 50 people maximum
- c. Time of Day 11:00 AM to 10:00 PM
- d. Weekends Only
- e. No Tours, Tastings or Private Promotional Tastings with Meals will take place on these days.
- f. Parking Shuttle service will be provided when necessary
- g. Events will not be held while crush operations are taking place.

D. Limitation on Private Promotional Tastings and Release Events: No Private Promotional Tastings and Release Events will take place on days on which we are crushing or processing grapes.

E. Wine Auction – No Activity Contemplated

All marketing events will take place in the winery or on the outdoor patio. Food Service will be catered. Private Promotional Tasting with Meals and Release Events will be approximately 4 hours per event, depending on morning or evening schedule

“Marketing of wine” means any activity of a winery identified in this paragraph which is conducted at the winery and is limited to members of the wine trade, persons who have pre-established business or personal relationships with the winery or its owners, or members of a particular group for which the activity is being conducted on a prearranged basis. Marketing of wine is limited to activities for the education and development of the persons or groups listed above with respect to wine which can be sold at the winery on a retail basis, and may include

food service without charge except to the extent of cost recovery when provided in association with such education and development, but shall not include cultural and social events unrelated to such education and development.

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A Commitment to Service

For County Staff to fill out

Project Number: P13-00002-M015

Project Planner:

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

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

Contact Information:

Name of project: KITCHAK WINERY MODIFICATION Date: 4-15-2013
 Project address & APN: 039-190-055
 Primary contact name(s): PETER KITCHAK
 Contact e/mail: PKITCHAK@KITCHAKCELLARS.COM Phone: 612-889-0910 Mobile: 707-225-2276

Part A: Business As Usual (BAU)**1. Input for new construction or operations (or change in land use type)**

Land Use Type	# of units	Square Footage removed	Square Footage Added	# of Full-time equivalent employees (use 0.5 for part-time)	
				Mon-Fri	Sat & Sun
Dwelling unit	1	0	0		
Warehouse		0	0		
Light Industrial (winery production)		0	3184	3	1
High quality restaurant (tasting room)		0	0		
Retail		0	0		
Office		0	0		
Other (please explain)		0	0		
Total					

1.1 Input if you are a winery, if not, skip this section.

	Tours and tasting	# of guests Mon-Fri	# of guests Sat & Sun	Total number of guests per week	Number of days closed	Total number of guests per year
Proposed		20	20	60	0	3000
Existing		12	12	20	0	1000
Net change of tours and tastings		8	8	40		

Proposed Total Marketing Plan**Existing Marketing Plan**

# of events/yr	# of guests per event	Subtotal	# of events/yr	# of guests per event	Subtotal	Total
4	50	200	4	50	200	
6	20	120	12	20	240	

03/29/2013

Total proposed annual visitation	2500	Total existing annual visitation	1500
Net change of annual visitation			

2. Site Development

	Acres removed	Acres planted	Net Change
Vegetation type			
Coniferous Forest			0
Oak Woodland			0
Riparian Woodland			0
Shrub			0
Vineyard			0
Other (please explain)			0
Already Developed area (i.e. asphalt)			0
Total acres of land developed			0

New Site Improvements	Amount	Unit
Caves	0	Square feet
Grading	0	Square feet
Roads	0	Square feet
Parking	0	Square feet
Hardscape (anything paved)	0	Square feet
Landscape	0	Square feet
Total square footage of site improvements		Square feet
Size of new or expanded wastewater lagoons	0	Square feet
Amount of new or increased use of groundwater	0	Gallons per year
on site garden for cultivation of food?	500	Square feet

Part B: Emission Reduction Measures

		amount	unit	yes	no
Operations					
1	If the project is a winery is your existing winery a Napa Certified Green Winery?				X
2	If you are a new winery, have you applied to be a Napa Certified Green Winery?				X
3	Do you intend to recycle more than what the local landfill provides, if so what percentage of reduction. explain: <u>NO</u>		%		
Mobile Vehicle Trips					
4	Does the facility have alternative fuel vehicles in fleet, such as electrical vehicles or alternative diesel?	NO			X
	If yes, what percentage of fleet?		%		
5	Does your project have bicycle access and parking?	YES		X	

6	Does the employer have a employee transportation demand management plan with feasible commute incentives (i.e.: telecommute 1.5 days per week or alternative work schedules? If yes please provide example and percentage of employees that participate.	No	%		
7	Does the employer sponsor a van/pool shuttle for visitors? If yes, what percentage of visitation will use it?	No	%		
8	Is the project requesting a parking reduction, if yes what percentage?	No	%		
9	Does the parking lot provide a charging station for electrical vehicles? If yes, how many? _____	No	stations		
Energy Use and Generation					
10	Has the facility already installed renewable energy on-site since 2005?	YES			
	If yes, how much?	1.5	KW hrs.		
11	Does the proposal include installation of renewable energy on-site?	YES			
	ADDITIONAL If yes, how much?	15	KW hrs.		
	Is it connected to an integrated battery system?				
12	Does your project have specific heating/cooling demands (such as wine cooling) requirements? If yes, explain: TYPICAL WINERY				
Building and Construction					
13	Do you intend to build to Cal Green* Tier 2 standards?	YES			
14	Do you intend to build to Cal Green* Tier 3 standards?				
15	Do you have areas such as a cave, or natural cooling, passive solar that will exceed 2005 Title 24 standards? Explain: YES - SEE RENEWABLE ENERGY ABOVE				
	If so, how many square feet?		Sq. Ft.		
	What is the percent reduction of 2005 Title 24 standards for that portion?		%		
16	If the project is a winery, does it propose any energy efficient equipment (i.e.: gravity flow rather than pumping, energy star appliances, etc)? Please list _____				

If so, ho many annual kilowat hours saved?		?	KW hrs.		
Site Development					
17	Does the project intend to restore degraded habitat?	NO			
	If so, how many acres?		acres		
18	Does the landscape plan include the planting of more than 6 shade trees within 40 feet of the southside or	NO			
	If so, how many trees?		trees		
19	Will the project replace more than a 2:1 ratio of trees on site, and if so how many additional?	N/A	trees		
	What specie?				
Water & Wastewater					
20	Does the project connect to a munipical water source?	NO			
21	Will the project rely on an onsite well?	YES			
22	How many gallons of water per day is dedicated to domestic water use?		g/day		
23	How many gallons of water per day is dedicated to landscape?		g/day		
24	Will the project connect to municipal sanitary sewer system?	NO			
25	Will the project connect to municipal reclaimed water?	NO			
26	Will the project have an on-site septic system? <i>HOLD & HAUL FOR WINERY</i>	YES			
27	If so, how big are the proposed lagoons?		sq. ft.		
28	Will the project have it's own treatment system? If so, explain:	NO			
Other, Please explain:					



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WASTEWATER FEASIBILITY REPORT

FOR THE

KITCHAK CELLARS WINERY

LOCATED AT

1094 HARDMAN AVENUE
NAPA, CA 94558

COUNTY: NAPA
APN: 039-190-038

INITIAL SUBMITTAL: MARCH 1, 2013
REVISION 1: APRIL 2, 2013

PREPARED FOR REVIEW BY:

NAPA COUNTY ENVIRONMENTAL
HEALTH DIVISION
1195 THIRD STREET
NAPA, CA 94558



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I. INTRODUCTION

The applicant is applying to the County of Napa for a Use Permit Modification for their current winery facility. This report has been prepared to estimate the wastewater flows generated by the modifications to the winery and to evaluate the affect of increasing the wine production and marketing plan on the existing domestic and process waste water disposal systems.

The existing winery currently produces 5,000 gallons of wine per year out of a single winery building, has two (2) full-time employees, twelve (12) daily visitors, and a marketing plan of special events with a maximum of thirty (30) guests per release event and twenty (20) guests per tasting event. No tours, tasting, or release events will take place on the same day.

The applicant proposes to increase production to 15,000 gallons of wine per year and to construct a new barrel storage building. The applicant also proposes to increase the visitation to twenty (20) guests per day. The employees will increase from two (2) full-time employees to up to seven (7) employees on a Saturday during crush. The winery marketing plan for release events will increase to a maximum of fifty (50) guests per event. The tasting events will remain unchanged at twenty (20) guests per event. No tours, tasting, or release events will take place on the same day.

There is also an existing four (4) bedroom residence located on the parcel with the winery. The domestic waste from the winery and the residence is currently combined, treated and disposed of via the same system.

II. SITE EVALUATION

This feasibility study is based on a total of three (3) site evaluations: two (2) performed by a member of the staff from Napa County Environmental Health Division (NCEHD) in September of 2004 and 2006 and one (1) performed by Sterk Engineering, Inc. in November of 2007. The site evaluation reports are on file with NCEHD. Based on the soil types encountered and the available in-situ soil depth, Napa County design guidelines dictate the type of distribution system along with the design wastewater application rate.

Site Evaluation 1 was completed on September 21, 2004 and six (6) test pits were excavated. Due to soil conditions, the acceptable soil depth of the test pits was limited to 18"-32". Below this depth, the rock content was greater than 50%. The soil texture for each pit was determined in the field by the Napa County approved Feel Method to be Sandy Clay Loam. Test pits are suitable for a sub-surface drip disposal field with an application rate of 1-3 in/hour or 0.5 gal/sf/day.

Site Evaluation 2 was completed on September 26, 2006 and two (2) test pits were excavated. Due to soil conditions, the acceptable soil depth of the test pits was limited to 32". Below this depth, the rock content was greater than 50%. The soil texture for each pit was determined in the field by the Napa County approved Feel Method to be Sandy Clay Loam. Test pits are suitable for a sub-surface drip disposal field with an application rate of 0.5 gal/sf/day.

Site Evaluation 3 was completed on November 6, 2007 and two (2) test pits were excavated. Due to soil conditions, the acceptable soil depth of the test pits was limited to 34" to 48"". Below this depth, the rock content was greater than 50%. The soil texture for each pit was determined in the field by the Napa County approved Feel Method to be Sandy Loam. Test pits are suitable for a sub-surface drip disposal field with an application rate of 0.5 gal/sf/day.



III. DOMESTIC WASTEWATER FLOW AND DISPOSAL

A. Existing Domestic Wastewater System Capacity

The domestic wastewater for the winery and the residence are combined and currently being disposed of in a single sub-surface drip disposal system. This system was originally designed and constructed to dispose of 750 gallons per day according to plans and calculations prepared by Sterk Engineering, Inc, dated . The system was installed under Permit E07-00240. The existing system consists of primary treatment via a 3,000 gallon standard septic and recirculation tank, secondary treatment via two (2) AX-20 Advantex units, and final disposal through a 2,000 gallon pump tank to a sub-surface drip field of 752 linear feet (or 1504 square feet). Please see the Site Plan in the Appendix for the location of the existing field and tanks.

B. Existing Residential Wastewater Flows

Existing daily domestic flows for the residence are based on a four (4) bedroom residence with low-flow fixtures. Using the Napa County method for determining the daily domestic effluent from a residence, the flow is estimated to be:

$$\text{Residence wastewater flows} = (120 \text{ gpd/bedroom})(4 \text{ bedrooms}) = 480 \text{ gpd}$$

The anticipated peak residential wastewater flow for the residence is **480 gallons per day**.

C. Proposed Winery Domestic Wastewater Flows

Proposed peak daily domestic wastewater flows for the winery are based on the maximum flow derived from either of the two following scenarios:

Scenario 1: Saturday during harvest with peak number of employees (7) and peak number of wine tasting visitors (20).

Scenario 2: Winery event with peak number of event guests (50) and (4) employees. Neither wine tastings nor vineyard operations will occur on days of winery events.

The peak domestic demand from Scenario 1 has been determined to be 165 gallons per day per the following calculations:

$$\begin{aligned} (20 \text{ visitors / day})(3 \text{ gallons / visitor}) &= 60 \text{ gpd} \\ (7 \text{ employees / day})(15 \text{ gallons / employee}) &= 105 \text{ gpd} \end{aligned}$$

Scenario 2 anticipates generating a peak domestic demand of 210 gallons per day per the following:

$$\begin{aligned} (50 \text{ guests / event})(3 \text{ gallons / guest}) &= 150 \text{ gpd} \\ (4 \text{ employees / day})(15 \text{ gallons / employee}) &= 60 \text{ gpd} \end{aligned}$$

The anticipated peak domestic wastewater flow for the purpose of design for the winery is based on the governing design requirements of Scenario 2. The peak domestic wastewater demand is **210 gallons per day**.



D. Total Domestic Wastewater Flows and Disposal

The anticipated total peak domestic wastewater flow for the winery and the residence is 690 gallons per day.

Given that the existing domestic wastewater disposal system is designed to handle 750 gallons per day (as described in Section III.A above), and the total anticipated peak domestic wastewater flows are less than the design flows, no changes to the domestic wastewater disposal system are required.

Following is a schematic of the combined domestic wastewater treatment system:

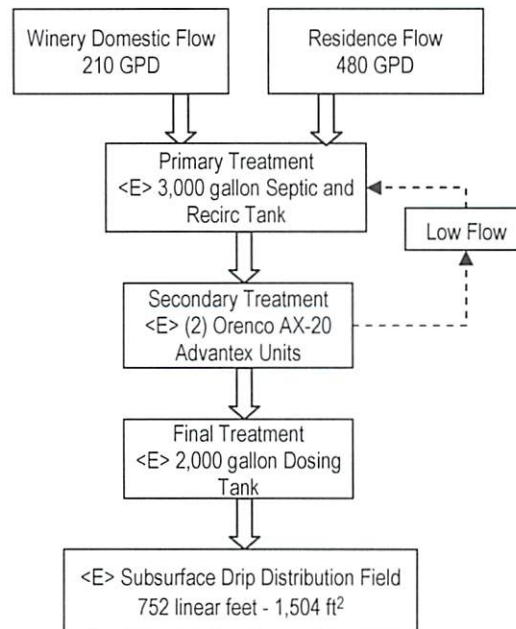


FIGURE 1: DOMESTIC WWTS SCHEMATIC

IV. PROCESS WASTEWATER FLOW AND DISPOSAL

A. Existing Process Wastewater System Capacity

The process waste water for the winery is currently being disposed of by a hold and haul system. This system was originally designed and constructed to dispose of 250 gallons per day according to plans and calculations prepared by Sterk Engineering, Inc. The system was installed under Permit E10-00132. The existing system consists of two (2) 1,500 gallon holding tanks. The holding tanks have a float and alarm system that is set at 70% of the capacity point for the combined storage of 3,000 gallons.

B. Proposed Winery Process Wastewater Flow

Peak daily process waste water for the winery is based on a wine production volume of 15,000 gallons per year. Using the Napa County method for determining the peak process effluent from a winery, the peak flow is estimated to be:

$$\text{Harvest Peak Flow} = \frac{(15,000 \text{ gallons wine / year})(1.5)}{30 \text{ days crush / year}} = 750 \text{ gpd}$$



The peak flow during harvest is estimated to be **750 gallons per day**.

C. Proposed Winery Process Wastewater Disposal

It is recommended to increase the existing hold and haul system to accommodate the increased process wastewater flows. A hold and haul system is required to have 7 days of storage with an alarm set at 70% of the storage capacity. The storage required for the increased production volume is:

$$7 \text{ days storage} = (750 \text{ gallons / day})(7 \text{ days}) = 5250 \text{ gallons}$$

As the existing hold and haul system has a storage capacity of 3,000 gallons, a 2,500 gallon holding tank is required to be added to the existing system to increase the storage capacity to 5,500 gallons. The liquid level alarm float will be set 70% of the total capacity point for the combined holding tank storage of 5,500 gallons. Please see the Site Plan in the Appendix for the location of the tanks.

The winery has a contract in place with an approved and permitted septage hauler for the existing system.

V. DOMESTIC AND PROCESS WASTEWATER RESERVE AREA CAPACITY

A. Proposed Reserve Area for Domestic and Process Wastewater

The proposed reserve area shall be a sub-surface drip disposal reserve area. The available test pits shall be used as the parameters to size the field. A pre-treatment system will be required to meet Napa County Environmental Division wastewater disposal guidelines.

According to Section II and III above, the peak anticipated process wastewater flow for the winery is 750 gallons per day, domestic wastewater flow for the winery is 210 gallons per day and the residence wastewater flow is 480 gallons per day. The total peak anticipated flow is 1,440 gallons per day. The sub-surface drip disposal field area required for this flow is estimated to be:

$$\text{Fieldsize} = \frac{(1440 \text{ gallons / day})}{0.5 \text{ gal / sf / day}} = 2880 \text{ sqft}$$

A 200% sub-surface drip disposal reserve area will require 5,760 square feet. Two areas for reserve will be required to locate the system over the available test pits. One area is 4,000 square feet and the other area is 2,000 square feet, for a total area of 6,000 square feet. This total area exceeds the required 5,760 square feet. Please see the Site Plan in the Appendix for the layout of the reserve field.

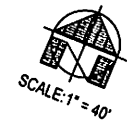
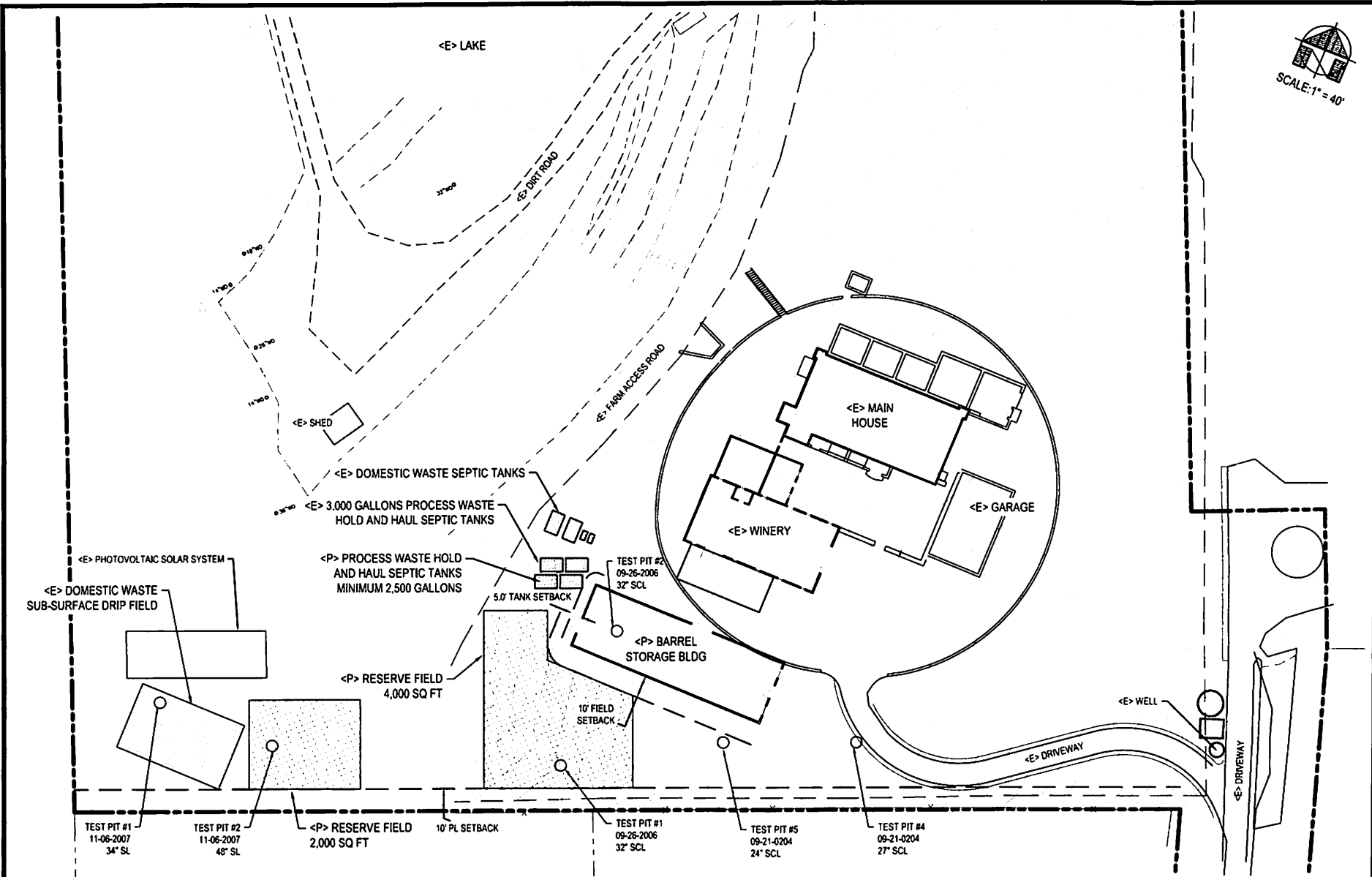
VI. SUMMARY

Based on the previous narrative and calculations, Kitchak Cellars Winery is able to handle the wastewater flow from the proposed winery expansion and existing residence. Detailed calculations and construction plans, if required, will be submitted to the Napa County Environmental Health Division for permit approval prior to the construction of the final disposal systems modifications.



VII. APPENDIX

1. Site Plan




SITE PLAN

KITCHAK CELLARS WINERY SITE PLAN NAPA CALIFORNIA	
DATE: 03/01/13 SCALE: 1" = 40' JOB #: M-101 APN: 039-190-038	DELTA CONSULTING & ENGINEERING OF ST. HELENA 1104 ADAMS STREET, SUITE 203, ST. HELENA, CALIFORNIA 94574 707-963-8456 • 707-963-8328 FAX

NAPA COUNTY POST-CONSTRUCTION RUNOFF MANAGEMENT REQUIREMENTS

APPENDIX A – APPLICABILITY CHECKLIST

Post-Construction Runoff Management Applicability Checklist	<div style="display: flex; justify-content: space-between;"> <div> County of Napa Department of Public Works 1195 Third Street Napa, CA 94559 (707) 253-4351 for information </div>  </div>																	
Project Address: 1094 HARDMAN AVE, NAPA	Assessor Parcel Number(s): 039-190-038	Project Number: <small>(for County use Only)</small>																
Instructions: Structural projects requiring a use permit, building permit, and/or grading permit must complete the following checklist to determine if the project is subject to the Post-Construction Runoff Management Requirements. In addition, the impervious surface worksheet on the reverse page must also be completed to calculate the amount of new and reconstructed impervious surfaces proposed by your project. This form must be completed, signed, and submitted with your permit application(s). Definitions are provided in the Post-Construction Runoff Management Requirements policy. Note: If multiple building or grading permits are required for a common plan of development, the total project shall be considered for the purpose of filling out this checklist.																		
POST-CONSTRUCTION STORMWATER BMP REQUIREMENTS (Parts A and B) ✓ If any answer to Part A are answered "yes" your project is a "Priority Project" and is subject to the Site Design, Source Control, and Treatment Control design standards described in the Napa County Post-Construction Runoff Management Requirements. ✓ If all answers to Part A are "No" and any answers to Part B are "Yes" your project is a "Standard Project" and is subject to the Site Design and Source Control design standards described in the Napa County Post-Construction Runoff Management Requirements. ✓ If every question to Part A and B are answered "No", your project is exempt from post-construction runoff management requirements.																		
Part A: Priority Project Categories Does the project meet the definition of one or more of the priority project categories?																		
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 80%;">1. Residential with 10 or more units</td> <td style="width: 20%; text-align: right;">Yes <input type="radio"/> No <input type="radio"/></td> </tr> <tr> <td>2. Commercial development greater than 100,000 square feet.....</td> <td style="text-align: right;">Yes <input type="radio"/> No <input type="radio"/></td> </tr> <tr> <td>3. Automotive repair shop.....</td> <td style="text-align: right;">Yes <input type="radio"/> No <input type="radio"/></td> </tr> <tr> <td>4. Retail Gasoline Outlet.....</td> <td style="text-align: right;">Yes <input type="radio"/> No <input type="radio"/></td> </tr> <tr> <td>5. Restaurant.....</td> <td style="text-align: right;">Yes <input type="radio"/> No <input type="radio"/></td> </tr> <tr> <td>6. Parking lots with greater than 25 spaces or greater than 5,000 square feet.....</td> <td style="text-align: right;">Yes <input type="radio"/> No <input type="radio"/></td> </tr> </table>			1. Residential with 10 or more units	Yes <input type="radio"/> No <input type="radio"/>	2. Commercial development greater than 100,000 square feet.....	Yes <input type="radio"/> No <input type="radio"/>	3. Automotive repair shop.....	Yes <input type="radio"/> No <input type="radio"/>	4. Retail Gasoline Outlet.....	Yes <input type="radio"/> No <input type="radio"/>	5. Restaurant.....	Yes <input type="radio"/> No <input type="radio"/>	6. Parking lots with greater than 25 spaces or greater than 5,000 square feet.....	Yes <input type="radio"/> No <input type="radio"/>				
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<small>*Refer to the definitions section for expanded definitions of the priority project categories.</small>																		
Part B: Standard Project Categories Does the project propose:																		
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 80%;">1. A facility that requires a NPDES Permit for Stormwater Discharges Associated with Industrial Activities?.....</td> <td style="width: 20%; text-align: right;">Yes <input type="radio"/> No <input type="radio"/></td> </tr> <tr> <td>2. New or redeveloped impervious surfaces 10,000 square feet or greater, excluding roads?.....</td> <td style="text-align: right;">Yes <input type="radio"/> No <input type="radio"/></td> </tr> <tr> <td>3. Hillside residential greater than 30% slope.....</td> <td style="text-align: right;">Yes <input type="radio"/> No <input type="radio"/></td> </tr> <tr> <td>4. Roadway and driveway construction or reconstruction which requires a Grading Permit.....</td> <td style="text-align: right;">Yes <input type="radio"/> No <input type="radio"/></td> </tr> <tr> <td>5. Installation of new storm drains or alteration to existing storm drains?.....</td> <td style="text-align: right;">Yes <input type="radio"/> No <input type="radio"/></td> </tr> <tr> <td>6. Liquid or solid material loading and/or unloading areas?.....</td> <td style="text-align: right;">Yes <input type="radio"/> No <input type="radio"/></td> </tr> <tr> <td>7. Vehicle and/or equipment fueling, washing, or maintenance areas, excluding residential uses?.....</td> <td style="text-align: right;">Yes <input type="radio"/> No <input type="radio"/></td> </tr> <tr> <td>8. Commercial or industrial waste handling or storage, excluding typical office or household waste?.....</td> <td style="text-align: right;">Yes <input type="radio"/> No <input type="radio"/></td> </tr> </table>			1. A facility that requires a NPDES Permit for Stormwater Discharges Associated with Industrial Activities?.....	Yes <input type="radio"/> No <input type="radio"/>	2. New or redeveloped impervious surfaces 10,000 square feet or greater, excluding roads?.....	Yes <input type="radio"/> No <input type="radio"/>	3. Hillside residential greater than 30% slope.....	Yes <input type="radio"/> No <input type="radio"/>	4. Roadway and driveway construction or reconstruction which requires a Grading Permit.....	Yes <input type="radio"/> No <input type="radio"/>	5. Installation of new storm drains or alteration to existing storm drains?.....	Yes <input type="radio"/> No <input type="radio"/>	6. Liquid or solid material loading and/or unloading areas?.....	Yes <input type="radio"/> No <input type="radio"/>	7. Vehicle and/or equipment fueling, washing, or maintenance areas, excluding residential uses?.....	Yes <input type="radio"/> No <input type="radio"/>	8. Commercial or industrial waste handling or storage, excluding typical office or household waste?.....	Yes <input type="radio"/> No <input type="radio"/>
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Note: To find out if your project is required to obtain an individual General NPDES Permit for Stormwater discharges Associated with Industrial Activities, visit the State Water Resources Control Board website at, www.swrcb.ca.gov/stormwtr/industrial.html																		

Date: June 3, 2008

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Napa County Planning, Building
& Environmental Services

NAPA COUNTY POST-CONSTRUCTION RUNOFF MANAGEMENT REQUIREMENTS

APPENDIX A – APPLICABILITY CHECKLIST

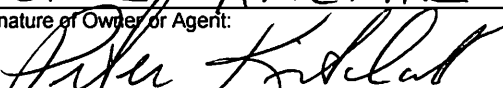
Impervious Surface Worksheet

Project phasing to decrease impervious surface area shall not exempt the project from Post-Construction Runoff Management requirements. A new development or redevelopment project must comply with the requirements if it is part of a larger common plan of development that would result in the creation, addition and/or reconstruction of one acre or more of impervious surface. (For example, if 50% of a subdivision is constructed and results in 0.9 acre of impervious surface, and the remaining 50% of the subdivision is to be developed at a future date, the property owner must comply with the Post-Construction Runoff Management requirements.

Type of Impervious Surface	Impervious Surface (Sq Ft)			Total New and Reconstructed Impervious Surfaces (Sq Ft)
	Pre-Project (if applicable)	New (Does not replace any existing impervious area)	Reconstructed (Replaces existing impervious area)	
Buildings, Garages, Carports, other Structures with roofs	± 7,650 sf	± 2,760 sf	0	± 2,760 sf
Patio, Impervious Decking, Pavers and Impervious Liners	± 2,275 sf	0	0	0
Sidewalks and paths	± 360 sf	± 454 sf	0	± 454 sf
Parking Lots	± 1,385 sf	0	0	0
Roadways and Driveways,	± 7,830 sf	0	0	0
Off-site Impervious Improvements	0	0	0	0
Total Area of Impervious Surface (Excluding Roadways and Driveways)	± 11,670 sf	± 3,214sf	0	± 3,214 sf

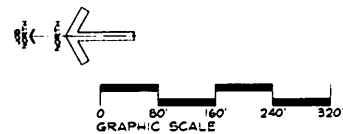
Incorrect information on proposed activities or uses of a project may delay your project application(s) or permit(s).

I declare under penalty of perjury, that to the best of my knowledge, the information presented herein is accurate and complete.

Name of Owner or Agent (Please Print): PETER KITCHAK	Title: OWNER
Signature of Owner or Agent: 	Date: 4-10-13

Date: June 3, 2008

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[illegible]

PROJECT:	SHEET LOCATION	SHEET DESCRIPTION	DATE	CONSULTANTS	PROJECT NUMBER:
KITCHAK BARREL STORAGE	A.P.N.: 039-190-055 1096 HARDMAN AVE. Napa, CA 94558	OVERALL SITE PLAN	07-15-2013	MARY SIKES & ASSOC. 1461 RAILROAD AVE. #200 ST. HELENA, CA 94574 VOICE 707.981-2043 FAX 707.981-1044 CONSULTANT: JOHN M. SIKES, P.E. 07/15/2013 JAMES L. SIKES, P.E. 07/15/2013 JEFFREY W. SIKES, P.E. 07/15/2013 JENNIFER L. SIKES, P.E. 07/15/2013 JASON D. SIKES, P.E. 07/15/2013 JACOB E. SIKES, P.E. 07/15/2013 JESSICA K. SIKES, P.E. 07/15/2013 JONATHAN T. SIKES, P.E. 07/15/2013 JOSEPH B. SIKES, P.E. 07/15/2013 JUDITH A. SIKES, P.E. 07/15/2013 JUSTIN C. SIKES, P.E. 07/15/2013 KYLE M. SIKES, P.E. 07/15/2013 LAURENCE H. SIKES, P.E. 07/15/2013 LEAH N. SIKES, P.E. 07/15/2013 LEO J. SIKES, P.E. 07/15/2013 LUCAS F. SIKES, P.E. 07/15/2013 LYNN M. SIKES, P.E. 07/15/2013 MACY R. SIKES, P.E. 07/15/2013 MARCO A. SIKES, P.E. 07/15/2013 MARTHA G. SIKES, P.E. 07/15/2013 MATTHEW I. SIKES, P.E. 07/15/2013 MICHAEL J. SIKES, P.E. 07/15/2013 MONICA K. SIKES, P.E. 07/15/2013 MORRIS L. 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U2

[illegible]

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DATE: 06/08/2015

1000 1007.

SHEET NUMBER

PROJECT ARCHITECT:
MARY SIKES & ASSOC.
1461 RAILROAD AVE. #200
ST. HELENA, CA 94574

CONSULTANTE

COLLABORATORI

DELTA CONSULTING & PROJECTIONS
100 ADAMS STREET SUITE 200
BOSTON, MASSACHUSETTS 02114
TEL 617 552-2200 FAX 617 552-2205
WWW.DELTA-CONSULTING.COM

ALMA MATER: BOSTON COLLEGE
100 PILGRIM BOULEVARD
CAMBRIDGE, MASSACHUSETTS 02138
TEL 617 552-2200 FAX 617 552-2205
WWW.BOSTONCOLLEGE.EDU

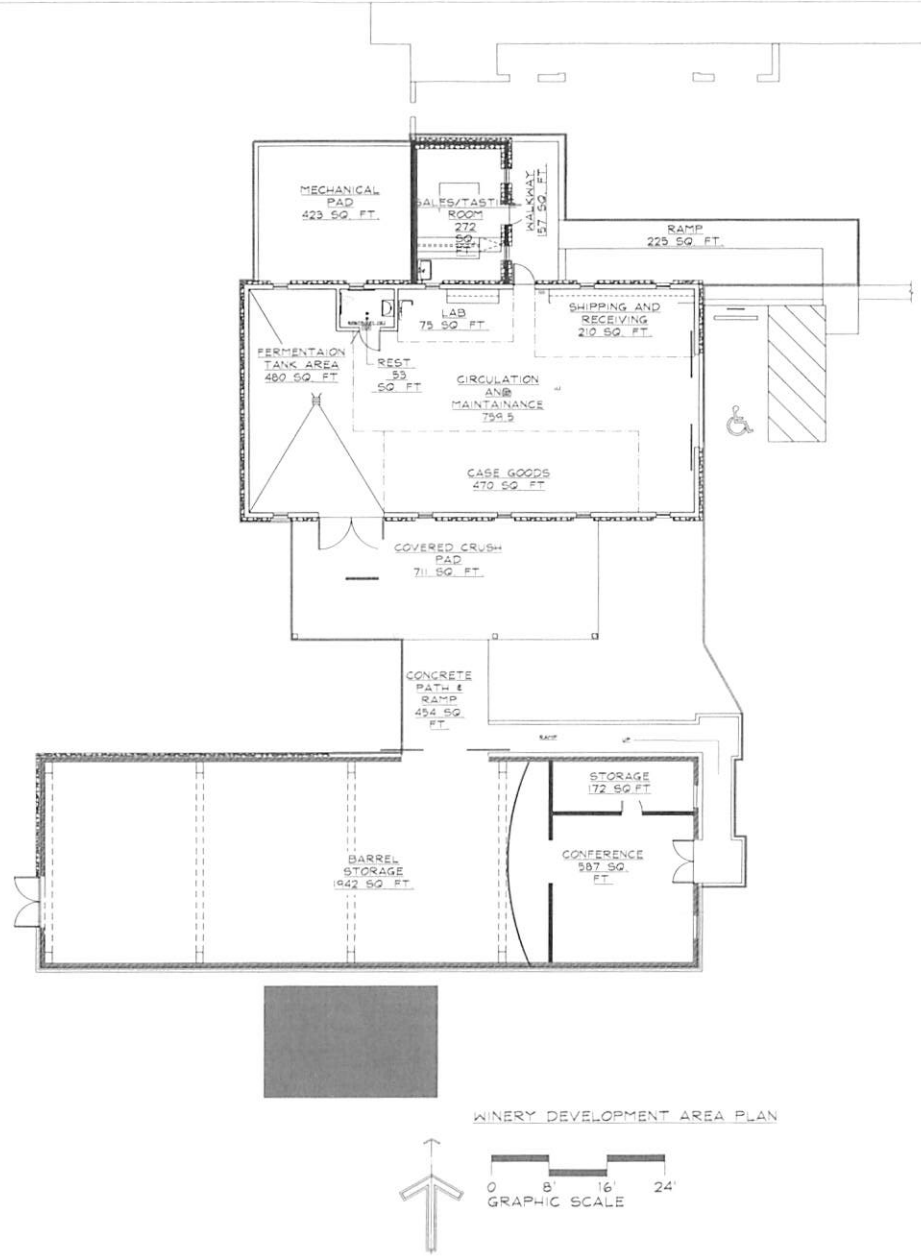
DATE: 03-19-2013

1.

A.P.N.: 039-190-055
1096 HARDMAN AVE.
NAPA, CA 94558

**KITCHAK
BARREL STORAGE**

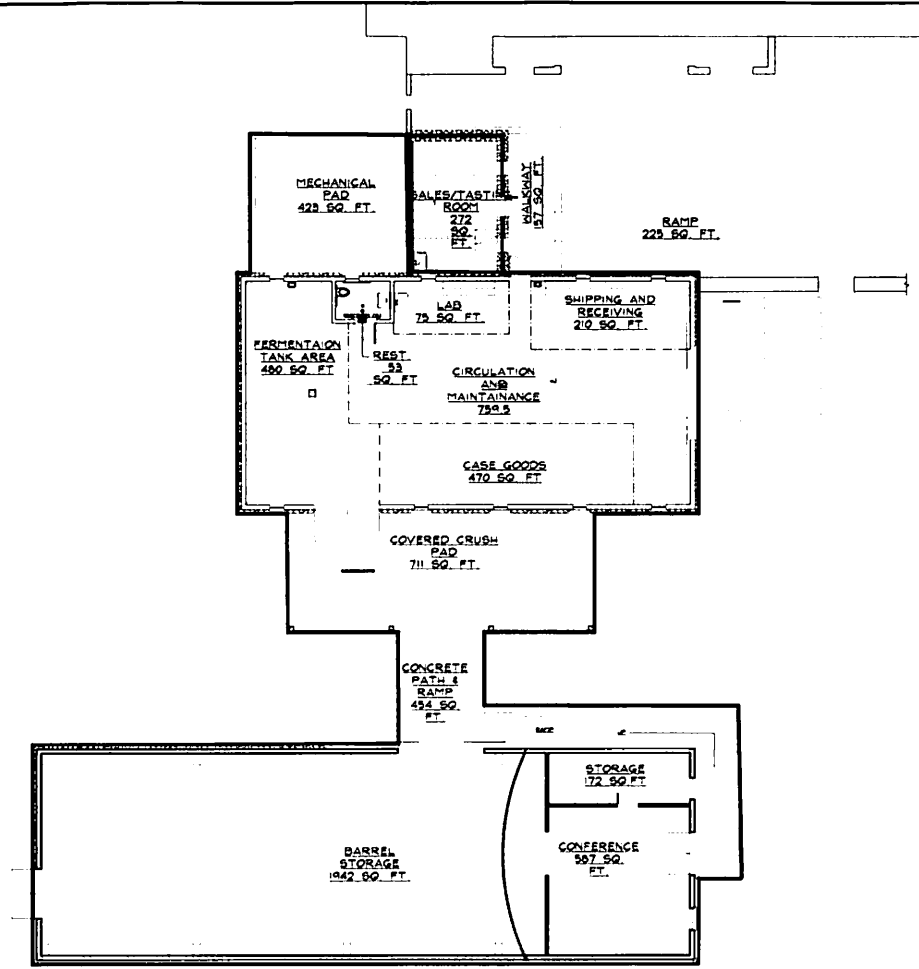
U2.1



CHECK SET: NOT FOR CONSTRUCTION

PROJECT: KITCHAK BARREL STORAGE	SITE LOCATION: A.P.N.: 039-190-055 1096 HARDMAN AVE. Napa, CA 94558	SHEET DESCRIPTION: WINERY DEVELOPMENT AREA & SQUARE FOOTAGES	DATE: 03-15-2013	CONSULTANTS: Mary Sikes & Assoc. 1441 Railroad Ave. #200 St. Helena, CA 94574 Phone: 707.939.8661 Fax: 707.939.1066	PROJECT ARCHITECT: MARY SIKES & ASSOC. 1441 RAILROAD AVE. #200 ST. HELENA, CA 94574 PHONE 707.939.8661 FAX 707.939.1066
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U4



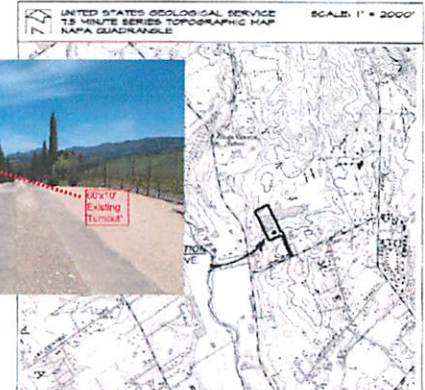
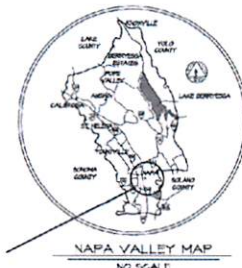
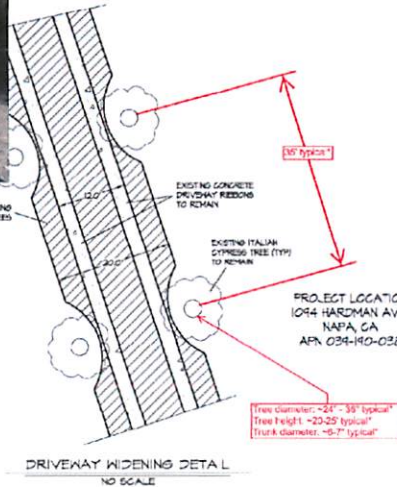
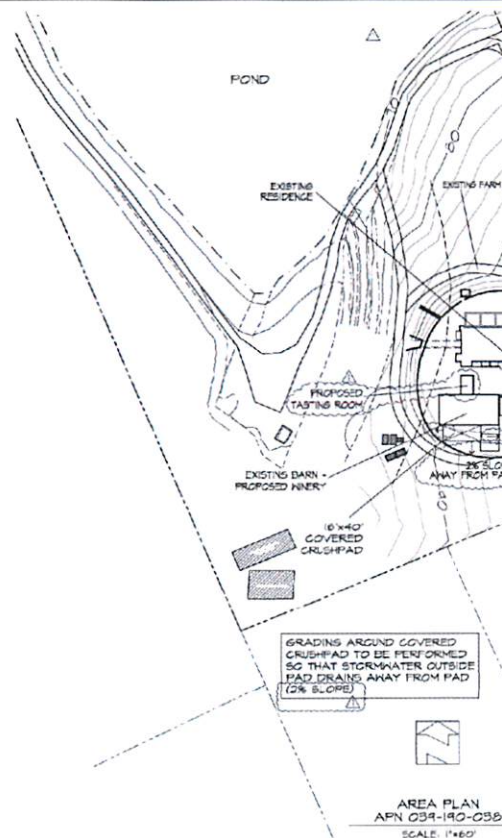
WINERY PRODUCTION AREA
1/8" = 1'-0"

0 8' 16' 24'

GRAPHIC SCALE

CHECK SET: NOT FOR CONSTRUCTION

PROJECT: KITCHAK BARREL STORAGE	SITE LOCATION: A.P.N.: 039-190-055 1096 HARDMAN AVE. NAPA, CA 94558	SHEET DESCRIPTION: WINERY PRODUCTION AREA	DATE: 02-13-2003	CONSULTANTS: CONSULTANTS 1461 RAILROAD AVE. #200 ST. HELENA, CA 94754 PHONE 707/761-1044 FAX 707/761-1044	PROJECT ARCHITECT: MARY SIKES & ASSOC. 1461 RAILROAD AVE. #200 ST. HELENA, CA 94754 PHONE 707/761-1044 FAX 707/761-1044
SHEET NUMBER: U4.1					



- Notes:**
1. This exhibit was requested by and prepared on behalf of Peter Kitchak.
 2. The photographs and additional notes shown with an asterisk (*) were added by Delta Consulting & Engineering (DCE) based on a site visit on April 11, 2013.
 3. The driveway consists of two concrete drive strips with crushed rock over asphalt base material adjoining the concrete strips.
 4. The turnouts are crushed rock over asphalt base material.
 5. No suppress trees are located in the turnouts.
 6. The notes added by DCE in no way alter or shall be construed to make a determination regarding the work product prepared by Sterk Engineering, Inc.
 7. The use of Sterk Engineering's work product by DCE is solely for background purposes of placing the notes and photographs.
 8. DCE in no way warrants or takes responsibility for the work product prepared by Sterk Engineering.

REVISIONS:
 TASTING ROOM
 ADDITION

STERK ENGINEERING, INC.
 P.O. Box 575, Colusa, CA 94515
 (707) 942-2245
 (707) 942-2245
 FAX (707) 942-2245
 email: dsterk@sterk.net

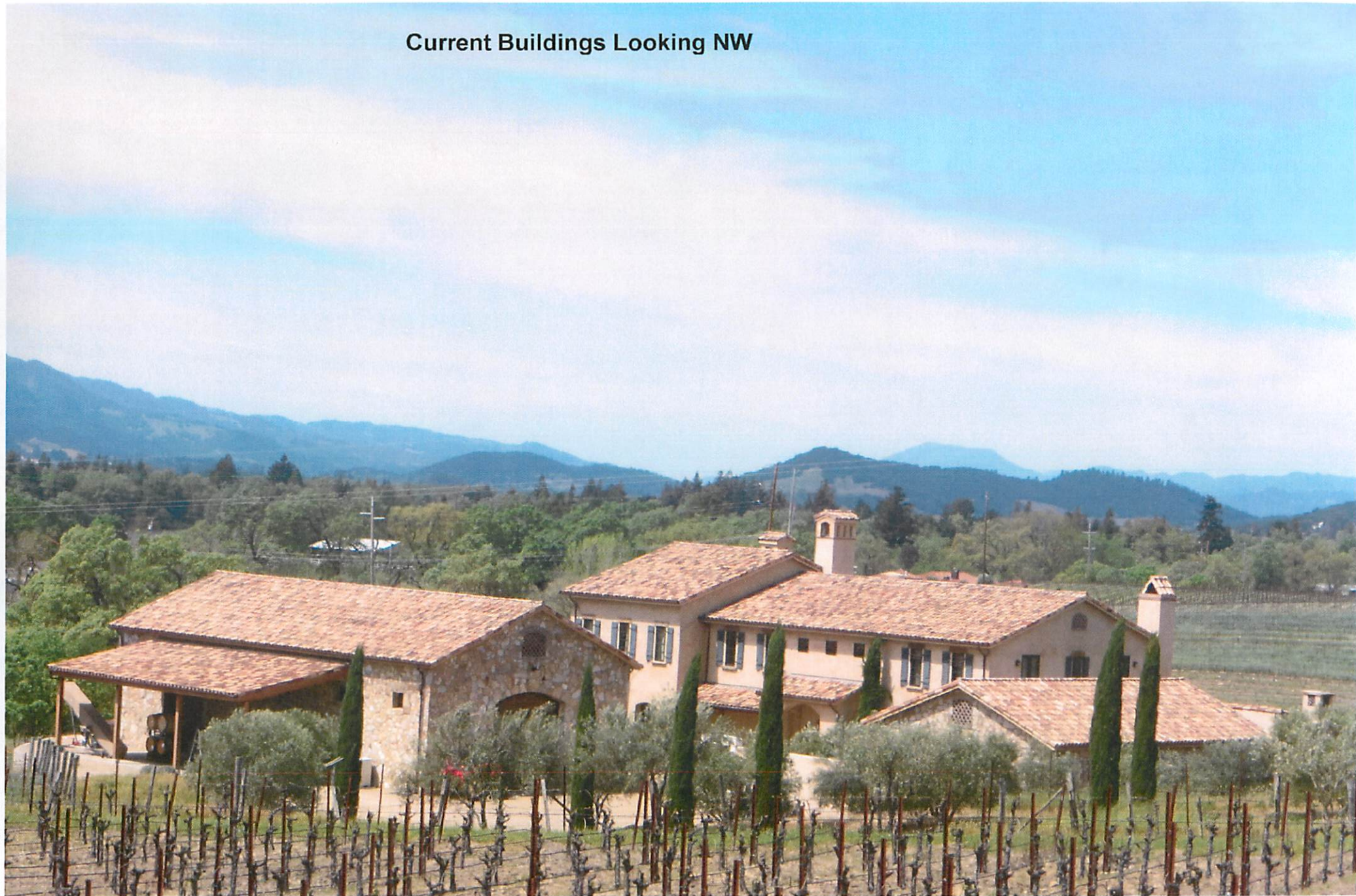
PREPARED FOR: **PETER KITCHAK**
 80 S. 8th ST., SUITE #22, MINNEAPOLIS, MN 55402
WINERY ROAD LAYOUT
 APN 039-190-036



CHECKED BY: DJ STERN
 DRAWN BY: DJ STERN
 DATE: 15 MAR 2013
 JDS: 06-03
 FILE: 039-190-036

1 OF 1

Current Buildings Looking NW



2011 Aerial of Site prior
to Const ruction of Garage

Approximate Location of
Proposed Building





South End of Drive at Hardman Ave - Facing North



Top of Drive - Facing North - Approximately Midway



North End of Drive Facing South