



A Tradition of Stewardship
A Commitment to Service

file No P13-00178-MOD

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

Use Permit Application

To be completed by Planning staff...

Application Type: USE PERMIT MAJOR MODIFICATION

Date Submitted: 30 MAY 13 Resubmittal(s): _____ Date Complete: 2 AUG 13

Request: EXISTING WINERY EXPANSION (SEE ATTACHED REVISION)

*Application Fee Deposit: \$ 5,000.00 Receipt No. 96448 Received by: Phoe Date: 30 May 13

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

To be completed by applicant...

Project Name: Darioush Winery 2013 Major Modification

Assessor's Parcel No: 039-400-084 Existing Parcel Size: 31.49 ac.

Site Address/Location: 4240 Silverado Trail, Napa, CA 94558
No. Street City State Zip

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

Property Owner: Darioush Khaledi Winery, LLC

Mailing Address: 4240 Silverado Trail, Napa, CA 94558
No. Street City State Zip

Telephone No: (707) 257-2345 E-Mail: darioush@darioush.com

Applicant (if other than property owner): _____

Mailing Address: _____
No. Street City State Zip

Telephone No: () - E-Mail: _____

Representative (if applicable): Charles W. Meibeyer, Meibeyer Law Group

Mailing Address: 1236 Spring St., Saint Helena, CA 94574
No. Street City State Zip

Telephone No: (707) 963-7703 E-Mail: Chuck@Mlgwinelaw.com

Use Permit Information Sheet

Use

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

The Darioush winery was originally approved as a 100,000 gallon facility in U547879 in 1980. In UP 99008-MOD the winery received approval to construct a 21,252 sf facility. Over the years the winery has expanded its production upward toward the full allowable 100,000 capacity, approaching that gallonage in 2012. During this period the winery realized that the currently approved facility is not adequate to produce that gallonage on-site, the applicant has only been able to increase production by paying substantial sums for off-site barrel storage, generating substantially more truck traffic than would occur if all production could occur on-site (approximately an additional 90 truck trips per year -- with up to 10 trips on one day -- plus additional employee traffic up to 8 trips per day). This application requests approval of an expanded production facility and the development of a sufficient amount of administrative office space to accommodate the necessary employees. This application does NOT request an expansion of production, the number of daily visitors, nor the number and size of events at the winery, all of which will remain at current levels. The only aspects of the winery that are expanding are the construction of an additional cellar for stainless tank storage, the construction of expanded barrel and case goods storage, and the increase in the allowable number of employees from an approved 20 employees (actual employment is currently approximately 40 persons) to a maximum of 55 regular employees, 35 of whom are full-time and 20 are part-time (and a limited number of seasonal employees during crush). Nonetheless, the maximum number of employees on-site at any one time shall not exceed 35.

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

District None

Regional None

State None

Federal None

Improvements

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

The submitted plans identify the specific calculations, but in general the production facility is increasing from 26,304 sf to 47,028 sf in the construction of the expanded covered crush pad, additional stainless storage area, expanded barrel and case goods storage, the expanded office areas, and additional capacity in the Lyve wastewater processing facility, additional employee parking and truck circulation areas. In sum, the winery development area will increase from 49,471 sf to 95,170 sf, and the winery coverage will increase from 102,840 sf to 141,389 sf (but still not exceeding 10.3% of the site's 31.49 acres. Most importantly, despite the additional accessory use for offices, etc., the ratio of accessory to production decreases from 30% (maximum allowable 40%) to 23%.

Improvements, cont.

Total on-site parking spaces: 70 existing 86 proposed

Loading areas: 1 existing 1 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): 2.9 acres (some developed) acres

Employment and Hours of Operation

Days of operation: 7 days existing 7 days proposed

Hours of operation: 8 a.m. - 6 p.m. existing 8 a.m - 6 p.m. proposed

Anticipated number of employee shifts: One existing One proposed

Anticipated shift hours: 8 a.m. - 6 p.m. existing 8 a.m - 6 p.m. proposed

Maximum Number of on-site employees:

☐ 10 or fewer ☐ 11-24 ☒ 25 or greater (specify number) 35 max.

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.

Darioush Khaleli

Print Name of Property Owner

Print Name Signature of Applicant (if different)

Aari Khaleli 5/28/13

Signature of Property Owner

Date

Signature of Applicant

Date

Supplemental Application for Winery Uses

Operations

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

Retail Wine Sales	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Tours and Tasting- Open to the Public	<input checked="" type="checkbox"/> Existing			
Tours and Tasting- By Appointment	<input checked="" type="checkbox"/> Existing	<input 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 checked="" type="checkbox"/> Existing	<input 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 checked="" type="checkbox"/> On-Site?	<input 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: 100,000 gal/y Per permit No: U547879 Permit date: _____

Current maximum actual production: 92,000+/- gal/y For what year? 2012

Proposed production capacity: 100,000 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>400</u> existing	<u>400</u> proposed
Average daily tours and tastings visitation ¹ :	<u>242</u> existing	<u>242</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>10 am - 6 pm</u> existing	<u>10 am - 6 pm</u> proposed
Non-harvest Production hours ² :	<u>8 am - 6 pm</u> existing	<u>8 am - 6 pm</u> proposed

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

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

Grape Origin

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

Marketing Program

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

The winery's marketing program **WILL NOT CHANGE**. The winery's current marketing plan was approved on December 10, 2002 in UP # 02301-MOD. Under that marketing plan, the winery is allowed a maximum 400 daily visitors (100 of which are pre-WDO public tours and tastings). The winery is further allowed 20 lunches and 15 dinners per month, plus an annual 150 person larger event -- but all of these event visitors are included within the winery's maximum 400 person daily visitation limitation. While the winery is allowed to serve complete meals, in fact it has restricted such activities to primarily focusing on limited wine and food pairings. The winery has received approval for a proposed kitchen within the current facility (which will be constructed) for preparation of food for these wine and food activities. There will be no expansion of these activities under this Modification.

Food Service

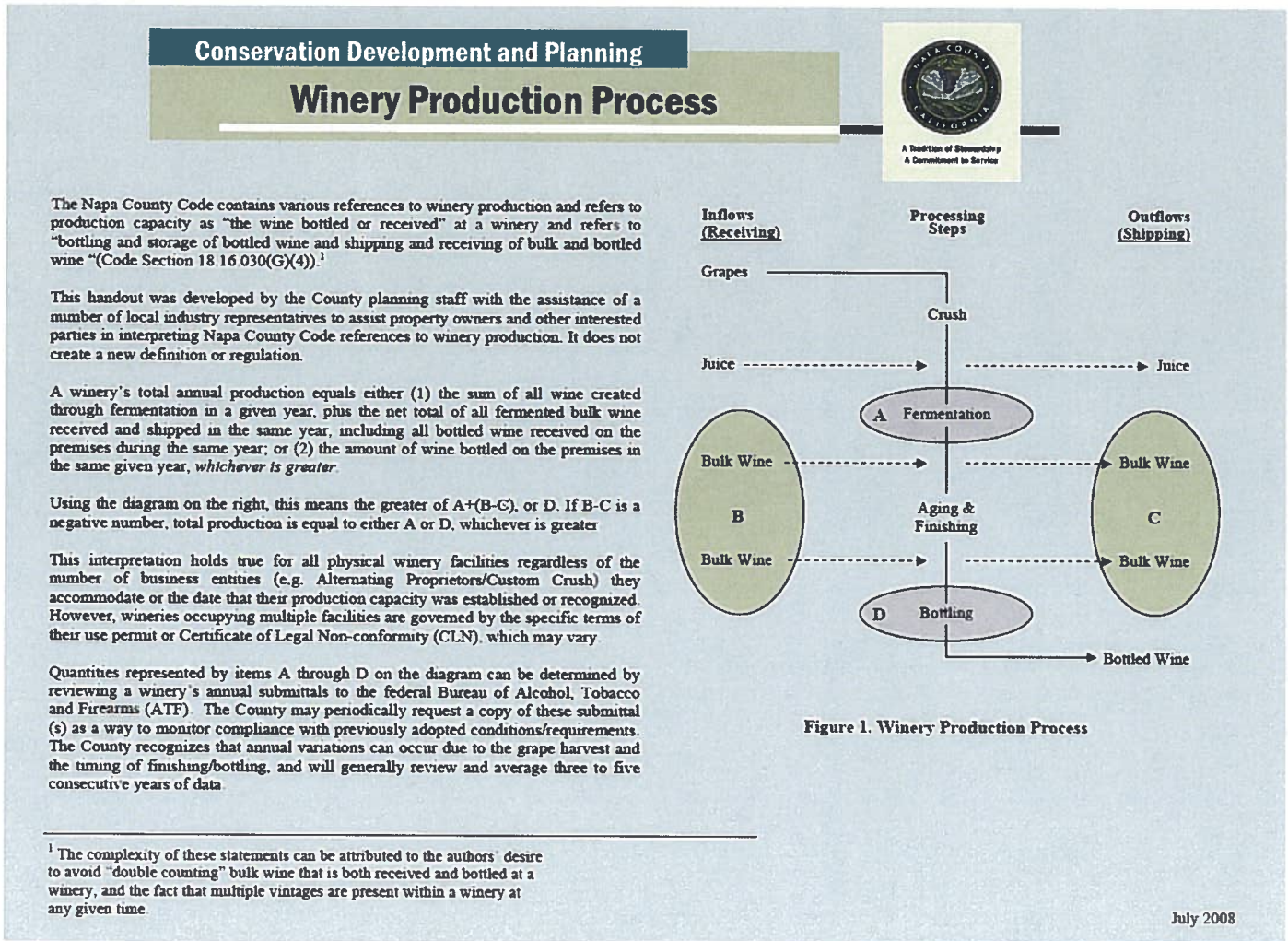
Please describe the nature of any proposed food service including type of food, frequency of service, whether prepared on site or not, kitchen equipment, eating facilities, etc. Please differentiate between existing and proposed food service. (Attach additional sheets as necessary.)

The food service activities were discussed above.

Definitions

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

- Winery Development Area** – All aggregate paved or impervious or semi-permeable ground surface areas of the production facility which includes all storage areas (except caves), offices, laboratories, kitchens, tasting rooms and paved parking areas for the exclusive use of winery employees. *See Napa County Code §18.104.210*
- Winery Coverage** – The total square foot area of all winery building footprints, all aggregate paved or impervious ground surface areas of the production facility which includes all outside work, tank and storage areas (except caves); all paved areas including parking and loading areas, walkways, and access driveways to public or private roads or rights-of-way; and all above-ground wastewater and run-off treatment systems. *See Napa County Code §18.104.220*
- Production Facility** – (For the purpose to calculate the maximum allowable accessory use) The total square footage of all winery crushing, fermenting, bottling, bulk and bottle storage, shipping, receiving, laboratory, equipment storage and maintenance facilities, and employee-designated restrooms but does not include wastewater treatment or disposal areas which cannot be used for agricultural purposes. *See Napa County Code §18.104.200*
- Accessory Use** - The total square footage of area within winery structures used for accessory uses related to a winery that are not defined as “production facility” which would include offices, lobbies/waiting rooms, conference/meeting rooms, non-production access hallways, kitchens, tasting rooms (private and public areas), retail space areas, libraries, non-employee designated restrooms, art display areas, or any area within winery structures not directly related to wine production. *See Napa County Code §18.104.200*



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>26,591</u>	sq. ft.	<u> </u>	acres
Proposed	<u>52,046</u>	sq. ft.	<u> </u>	acres

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

94,732 sq. ft. acres 10.3 % of parcel

Production Facility. Consistent with the definition at “c.,” at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed *production* square footage. If the facility already exists, please differentiate between existing and proposed.

Existing 26,304 sq. ft. Proposed 47,028 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	<u>7,939</u>	sq. ft.	<u>30</u>	% of production facility
Proposed	<u>10,855</u>	sq. ft.	<u>23</u>	% of production facility

Caves and Crushpads

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

☐ None – no visitors/tours/events (Class I) ☐ Guided Tours Only (Class II) ☐ Public Access (Class III)

☐ Marketing Events and/or Temporary Events (Class III)

Please identify the winery's...

Cave area	Existing: <u>N/A</u> sq. ft.	Proposed: <u>N/A</u> sq. ft.
Covered crush pad area	Existing: <u>4,852</u> sq. ft.	Proposed: <u>6,886</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.

Daricust Khaladi Winery

By Nam Khaladi

Owner's Signature

5/28/13

Date

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

Water Supply/ Waste Disposal Information Sheet

Water Supply

Please attach completed Phase I Analysis sheet.

	Domestic	Emergency
Proposed source of water (e.g., spring, well, mutual water company, city, district, etc.):	<u>Well</u>	<u>Well/Tanks</u>
Name of proposed water supplier (if water company, city, district):	<u>On-site</u>	<u>On-site</u>
Is annexation needed?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Current water use:	<u>13,320</u> gallons per day (gal/d)	
Current water source:	<u>Wells</u>	<u>Wells</u>
Anticipated future water demand:	<u>12,561</u> gal/d	<u>0</u> gal/d
Water availability (in gallons/minute):	<u>750</u> gal/m	<u>750</u> gal/m
Capacity of water storage system:	<u>20,000</u> gal	<u>20,000</u> gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	<u>Tanks - 50,000 gallons</u>	

Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	<u>sewage</u>	<u>Process waste</u>
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	<u>ETI & LYVE</u>	<u>LYVE</u>
Name of disposal agency (if sewage district, city, community system):	<u>N/A</u>	<u>N/A</u>
Is annexation needed?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Current waste flows (peak flow):	<u>2832</u> gal/d	<u>2500</u> gal/d
Anticipated future waste flows (peak flow):	<u>3520</u> gal/d	<u>2500</u> gal/d
Future waste disposal design capacity:	<u>7000+</u> gal/d	<u>7000+</u> gal/d

Solid Waste and Recycling Storage and Disposal

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

Hazardous and/or Toxic Materials

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

Grading Spoils Disposal

Where will grading spoils be disposed of?
(e.g. on-site, landfill, etc. If off-site, please indicate where off-site): On-site

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: <u>27</u>	x 3.05 one-way trips per employee	=	<u>82</u>	daily trips.
Number of PT employees: <u>8</u>	x 1.90 one-way trips per employee	=	<u>15</u>	daily trips.
Average number of weekday visitors: <u>113</u>	/ 2.6 visitors per vehicle x 2 one-way trips	=	<u>87</u>	daily trips.
Gallons of production: <u>100,000</u>	/ 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	<u>2</u>	daily trips.
Total		=	<u>186</u>	daily trips.
(No of FT employees) + (No of PT employees/2) + (sum of visitor and truck trips x .38)		=	<u>65</u>	PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>20</u>	x 3.05 one-way trips per employee	=	<u>61</u>	daily trips.
Number of PT employees (on Saturdays): <u>5</u>	x 1.90 one-way trips per employee	=	<u>10</u>	daily trips.
Average number of Saturday visitors: <u>242</u>	/ 2. 8 visitors per vehicle x 2 one-way trips	=	<u>172</u>	daily trips.
Total		=	<u>243</u>	daily trips.
(No of FT employees) + (No of PT employees/2) + (visitor trips x .57)		=	<u>121</u>	PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): <u>24</u>	x 3.05 one-way trips per employee	=	<u>73</u>	daily trips.
Number of PT employees (during crush): <u>14</u>	x 1.90 one-way trips per employee	=	<u>27</u>	daily trips.
Average number of Saturday visitors: <u>242</u>	/ 2. 8 visitors per vehicle x 2 one-way trips	=	<u>172</u>	daily trips.
Gallons of production: <u>100,000</u>	/ 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>2</u>	daily trips.
Avg. annual tons of grape on-haul: <u>564</u>	/ 144 truck trips daily ⁴ x 2 one-way trips	=	<u>8</u>	daily trips.
Total		=	<u>316</u>	daily trips.

Largest Marketing Event- Additional Traffic

Number of event staff (largest event): <u>20</u>	x 2 one-way trips per staff person	=	<u>40</u>	trips.
Number of visitors (largest event): <u>150</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>107</u>	trips.
Number of special event truck trips (largest event): <u>8</u>	x 2 one-way trips	=	<u>16</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

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Donald G. Ridenhour, P.E.
Director

WATER AVAILABILITY ANALYSIS - PHASE ONE STUDY

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

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

Step #1:

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

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

Determine the allowable water allotment for your parcels:

Parcel Location Factors

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

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

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

Assessor's Parcel Number(s)	Parcel Size (A)	Parcel Location Factor (B)	Allowable Water Allotment (A) X (B)

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>0.75</u> af/yr
Farm Labor Dwelling	<u>0</u> af/yr
Winery	<u>2.65</u> af/yr
Commercial	<u>0</u> af/yr
Vineyard*	<u>11.52</u> af/yr
Other Agriculture	<u>0</u> af/yr
Landscaping	<u>0*</u> af/yr
Other Usage (List Separately):	
_____	_____ af/yr
_____	_____ af/yr
_____	_____ af/yr

PROPOSED USE:

Residential	<u>0.75</u> af/yr
Farm Labor Dwelling	<u>0</u> af/yr
Winery	<u>2.65</u> af/yr
Commercial	<u>0</u> f/yr
Vineyard*	<u>10.67</u> af/yr
Other Agriculture	<u>0</u> af/yr
Landscaping	<u>0*</u> af/yr
Other Usage (List Separately):	
_____	_____ af/yr
_____	_____ af/yr
_____	_____ af/yr

TOTAL: 14.92 af/yr
4,861,697 gallons**

TOTAL: 14.07 af/yr **TOTAL:**
TOTAL: 4,584,724 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 of other water sources such as city water or reservoirs, the timing of the development, etc. Use additional sheets if necessary.

The winery's processed waste system generates treated water that is used for essentially all of the landscaping on-site. See calculations in the attached Phase One Water Study from Bartelt Engineering.

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: *See attached Bartelt report* *CHE* Date: 5/28/13 Phone: 963.7703

**NAPA COUNTY UNIFIED PROGRAM CONSOLIDATED FORM
FACILITY INFORMATION
BUSINESS ACTIVITIES**

Page 1 of

I. FACILITY IDENTIFICATION

FACILITY ID # (Agency Use Only)		EPA ID # (Hazardous Waste Only)	
BUSINESS NAME (Same as Facility Name of DBA-Doing Business As)	DARIOUSH KHALEDI WINERY, LLC		
BUSINESS SITE ADDRESS	4240 SILVERADO TRAIL		
BUSINESS SITE CITY	NAPA	CA	ZIP CODE 94558
CONTACT NAME	HOPE GOLDIE	PHONE	257-2345 x115

II. ACTIVITIES DECLARATION

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

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

F. LOCAL REQUIREMENTS

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

UPCF Rev. (12/2007)

UNIFIED PROGRAM CONSOLIDATED FORM

HAZARDOUS MATERIALS
HAZARDOUS MATERIALS INVENTORY - CHEMICAL DESCRIPTION

(one page per material per building or area)

☒ ADD☐ DELETE☐ REVISE

200

Page ____ of ____

I. FACILITY INFORMATION

BUSINESS NAME (Same as FACILITY NAME or DBA - Doing Business As)

Dariooush Khaledi Winery, LLC

3

CHEMICAL LOCATION

4240 Silverado Trail

201

CHEMICAL LOCATION
CONFIDENTIAL -
EPCRA☐ Yes ☒ No

202

FACILITY ID #

MAP # (optional)

203

GRID # (optional)

204

II. CHEMICAL INFORMATION

CHEMICAL NAME

Calox 45

205

TRADE SECRET

☐ Yes ☒ No

206

If Subject to EPCRA, refer to instructions

COMMON NAME

lime slurry

207

EHS*

☐ Yes ☒ No

208

CAS #

1305-62-0, 1309-42-8, 14808-60-7

209

*If EHS is "Yes", all amounts below must be in

FIRE CODE HAZARD CLASSES (Complete if required by CUPA)

210

HAZARDOUS MATERIAL
TYPE (Check one item only)☐ a. PURE☒ b. MIXTURE☐ c. WASTE

211

RADIOACTIVE

☐ Yes ☒ No

CURIES

213

PHYSICAL STATE
(Check one item only)☐ a. SOLID☒ b. LIQUID☐ c. GAS

214

LARGEST CONTAINER

500 gallons

215

FED HAZARD CATEGORIES
(Check all that apply)☐ a. FIRE☐ b. REACTIVE☐ c. PRESSURE RELEASE☐ d. ACUTE HEALTH☐ e. CHRONIC HEALTH

216

AVERAGE DAILY
AMOUNT

1

217

MAXIMUM DAILY
AMOUNT

500

218

ANNUAL WASTE
AMOUNT

0

STATE WASTE
CODE

220

UNITS*

(Check one item only)

☒ a. GALLONS☐ b. CUBIC FEET☐ c. POUNDS☐ d. TONS

221

DAYS ON
SITE

365

222

STORAGE CONTAINER
(Check all that apply)☐ a. ABOVEGROUND TANK☒ e. PLASTIC/NONMETALLIC DRUM☐ i. FIBER DRUM☐ m. GLASS BOTTLE☐ q. RAIL CAR

223

☐ b. UNDERGROUND TANK☐ f. CAN☐ j. BAG☐ n. PLASTIC BOTTLE☐ r. OTHER☐ c. TANK INSIDE BUILDING☐ g. CARBOY☐ k. BOX☐ o. TOTE BIN☐ d. STEEL DRUM☐ h. SILO☐ l. CYLINDER☐ p. TANK WAGON

STORAGE PRESSURE

☒ a. AMBIENT☐ b. ABOVE AMBIENT☐ c. BELOW AMBIENT

224

STORAGE TEMPERATURE

☒ a. AMBIENT☐ b. ABOVE AMBIENT☐ c. BELOW AMBIENT☐ d. CRYOGENIC

225

%WT

HAZARDOUS COMPONENT (For mixture or waste only)

EHS

CAS #

1	226	227	<input type="checkbox"/> Yes <input type="checkbox"/> No	228	229
2	230	231	<input type="checkbox"/> Yes <input type="checkbox"/> No	232	233
3	234	235	<input type="checkbox"/> Yes <input type="checkbox"/> No	236	237
4	238	239	<input type="checkbox"/> Yes <input type="checkbox"/> No	240	241
5	242	243	<input type="checkbox"/> Yes <input type="checkbox"/> No	244	245

If more hazardous components are present at greater than 1% by weight if non-carcinogenic, or 0.1% by weight if carcinogenic, attach additional sheets of paper capturing the required information.

ADDITIONAL LOCALLY COLLECTED INFORMATION

246

Shown on map

If EPCRA, Please Sign Here

UNIFIED PROGRAM CONSOLIDATED FORM

HAZARDOUS MATERIALS

HAZARDOUS MATERIALS INVENTORY - CHEMICAL DESCRIPTION

(one page per material per building or area)

☒ ADD☐ DELETE☐ REVISE

200

Page ____ of ____

I. FACILITY INFORMATION

BUSINESS NAME (Same as FACILITY NAME or DBA - Doing Business As)

Dariosh Khaledi Winery, LLC

3

CHEMICAL LOCATION

4240 Silverado Trail

201

CHEMICAL LOCATION
CONFIDENTIAL -
EPCRA☐ Yes ☒ No

202

FACILITY ID #

1 MAP # (optional)

203

GRID # (optional)

204

II. CHEMICAL INFORMATION

CHEMICAL NAME

Sodium Hydroxide 10-50%

205

TRADE SECRET

☐ Yes ☒ No

206

If Subject to EPCRA, refer to instructions

COMMON NAME

207

EHS*

☐ Yes ☒ No

208

CAS #

1310-73-2

209

*If EHS is "Yes", all amounts below must be in

FIRE CODE HAZARD CLASSES (Complete if required by CUPA)

210

HAZARDOUS MATERIAL
TYPE (Check one item only)☐ a PURE☒ b. MIXTURE☐ c. WASTE

211

RADIOACTIVE

☐ Yes☒ No

212

CURIES

213

PHYSICAL STATE
(Check one item only)☐ a SOLID☒ b. LIQUID☐ c. GAS

214

LARGEST CONTAINER

35 gallons

215

FED HAZARD CATEGORIES
(Check all that apply)☐ a FIRE☐ b. REACTIVE☐ c. PRESSURE RELEASE☐ d ACUTE HEALTH☐ e CHRONIC HEALTH

216

AVERAGE DAILY
AMOUNT

1.7

217

MAXIMUM DAILY
AMOUNT

35

218

ANNUAL WASTE
AMOUNT

0

219

STATE WASTE
CODE

220

UNITS*

(Check one item only)

☒ a GALLONS☐ b. CUBIC FEET☐ c. POUNDS☐ d TONS

221

DAYS ON
SITE

365

222

* If EHS, amount must be in pounds.

STORAGE CONTAINER
(Check all that apply)☐ a ABOVEGROUND TANK☒ e. PLASTIC/NONMETALLIC DRUM☐ i FIBER DRUM☐ m GLASS BOTTLE☐ q. RAIL CAR

223

☐ b UNDERGROUND TANK☐ f. CAN☐ j. BAG☐ n PLASTIC BOTTLE☐ r. OTHER☐ c. TANK INSIDE BUILDING☐ g. CARBOY☐ k BOX☐ o TOTE BIN☐ d STEEL DRUM☐ h. SILO☐ l CYLINDER☐ p TANK WAGON

STORAGE PRESSURE

☒ a AMBIENT☐ b. ABOVE AMBIENT☐ c. BELOW AMBIENT

224

STORAGE TEMPERATURE

☒ a AMBIENT☐ b. ABOVE AMBIENT☐ c. BELOW AMBIENT☐ d CRYOGENIC

225

%WT

HAZARDOUS COMPONENT (For mixture or waste only)

EHS

CAS #

1	226	227	<input type="checkbox"/> Yes <input type="checkbox"/> No	228	229
2	230	231	<input type="checkbox"/> Yes <input type="checkbox"/> No	232	233
3	234	235	<input type="checkbox"/> Yes <input type="checkbox"/> No	236	237
4	238	239	<input type="checkbox"/> Yes <input type="checkbox"/> No	240	241
5	242	243	<input type="checkbox"/> Yes <input type="checkbox"/> No	244	245

If more hazardous components are present at greater than 1% by weight if non-carcinogenic, or 0.1% by weight if carcinogenic, attach additional sheets of paper capturing the required information.

ADDITIONAL LOCALLY COLLECTED INFORMATION

246

Shown on map

If EPCRA, Please Sign Here



Napa County Department of Environmental Management
UNIFIED PROGRAM CONSOLIDATED FORM
Hazardous Materials Inventory

MF#: 2629
SF#: 1

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I. FACILITY INFORMATION

DEPT. OF
ENVIRONMENTAL MANAGEMENT

BUSINESS NAME (Same as FACILITY NAME or DBA - Doing Business As)

Perishush Winery

CHEMICAL LOCATION

beside Fire Station in back

CHEMICAL LOCATION CONFIDENTIAL

EPCRA

☐ YES ☒ NO

FACILITY ID #

MAP# (optional)

GRID# (optional)

II. CHEMICAL INFORMATION

CHEMICAL NAME

Propane

TRADE SECRET

☐ Yes ☒ No

COMMON NAME

Propane

EHS*

☐ Yes ☒ No

CAS#

74-98-6

*If EHS is "Yes", all amounts below must be in lbs.

FIRE CODE HAZARD CLASSES (Complete if required by CUPA)

HAZARDOUS MATERIAL
TYPE (Check one item only)

☒ a. PURE ☐ b. MIXTURE ☐ c. WASTE

211

RADIOACTIVE

☐ Yes ☒ No

212

CURIES

PHYSICAL STATE
(Check one item only)

☐ a. SOLID ☐ b. LIQUID ☒ c. GAS

214

LARGEST CONTAINER

1000 gallons

FED HAZARD CATEGORIES
(Check all that apply)

☒ a. FIRE ☐ b. REACTIVE ☒ c. PRESSURE RELEASE ☐ d. ACUTE HEALTH ☐ e. CHRONIC HEALTH

AVERAGE DAILY AMOUNT

217

MAXIMUM DAILY AMOUNT

218

ANNUAL WASTE AMOUNT

219

STATE WASTE CODE

220

UNITS*

(Check one item only)

☒ a. GALLONS ☐ b. CUBIC FEET ☐ c. POUNDS ☐ d. TONS

221

DAYS ON SITE:

365/yr

222

STORAGE

CONTAINER

☒ a. ABOVE GROUND TANK ☐ b. UNDERGROUND TANK ☐ c. TANK INSIDE BUILDING ☐ d. STEEL DRUM ☐ e. PLASTIC/NONMETALLIC DRUM ☐ f. CAN ☐ g. CARBOY ☐ h. SILO ☐ i. FIBER DRUM ☐ j. BAG ☐ k. BOX ☒ l. CYLINDER ☐ m. GLASS BOTTLE ☐ n. PLASTIC BOTTLE ☐ o. TOTE BIN ☐ p. TANK WAGON ☐ q. RAIL CAR ☐ r. OTHER

223

STORAGE PRESSURE

☐ a. AMBIENT ☒ b. ABOVE AMBIENT ☐ c. BELOW AMBIENT

224

STORAGE TEMPERATURE

☒ a. AMBIENT ☐ b. ABOVE AMBIENT ☐ c. BELOW AMBIENT ☐ d. CRYOGENIC

225

%WT

HAZARDOUS COMPONENT (For mixture or waste only)

EHS

CAS #

1 226

227

☐ Yes ☐ No

228

229

2 230

231

☐ Yes ☐ No

232

233

3 234

235

☐ Yes ☐ No

236

237

4 238

239

☐ Yes ☐ No

240

241

5 242

243

☐ Yes ☐ No

244

245

If more hazardous components are present at greater than 1% by weight if non-carcinogenic, or 0.1% by weight if carcinogenic, attach additional sheets of paper capturing the required information.

ADDITIONAL LOCALLY COLLECTED INFORMATION

246

If EPCRA, Please Sign Here



Napa County Department of Environmental Management
UNIFIED PROGRAM CONSOLIDATED FORM
Hazardous Materials Inventory

MF#: 2629
SF#: 1

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I. FACILITY INFORMATION

BUSINESS NAME (Same as FACILITY NAME or DBA - Doing Business As)

DEPT. OF
ENVIRONMENTAL MANAGEMENT

3

CHEMICAL LOCATION

Crush pad

201

CHEMICAL LOCATION CONFIDENTIAL

202

EPCRA

☐ YES ☒ NO

FACILITY ID #

MAP# (optional)

GRID# (optional)

204

II. CHEMICAL INFORMATION

CHEMICAL NAME

SO₂

205

TRADE SECRET

☐ Yes ☒ No

206

If Subject to EPCRA, refer to instructions

COMMON NAME

Sulphur Dioxide

207

EHS*

☒ Yes ☐ No

208

CAS#

7446-09-5

209

*If EHS is "Yes", all amounts below must be in lbs.

FIRE CODE HAZARD CLASSES (Complete if required by CUPA)

210

HAZARDOUS MATERIAL
TYPE (Check one item only)

☐ a. PURE ☐ b. MIXTURE ☐ c. WASTE

211

RADIOACTIVE

☐ Yes ☒ No

CURIES

213

PHYSICAL STATE
(Check one item only)

☐ a. SOLID ☐ b. LIQUID ☒ c. GAS

214

LARGEST CONTAINER

25 lbs

215

FED HAZARD CATEGORIES
(Check all that apply)

☐ a. FIRE ☐ b. REACTIVE ☒ c. PRESSURE RELEASE ☒ d. ACUTE HEALTH ☒ e. CHRONIC HEALTH

216

AVERAGE DAILY AMOUNT

217

0

MAXIMUM DAILY AMOUNT

218

25 lbs

ANNUAL WASTE AMOUNT

219

STATE WASTE CODE

220

UNITS*

☐ a. GALLONS ☐ b. CUBIC FEET ☐ c. POUNDS ☐ d. TONS

(Check one item only)

* If EHS, amount must be in pounds.

DAYS ON SITE:

222

STORAGE
CONTAINER

☐ a. ABOVE GROUND TANK ☐ c. PLASTIC/NONMETALLIC DRUM ☐ i. FIBER DRUM ☐ m. GLASS BOTTLE ☐ q. RAIL CAR
☐ b. UNDERGROUND TANK ☐ f. CAN ☐ j. BAG ☐ n. PLASTIC BOTTLE ☐ r. OTHER
☐ c. TANK INSIDE BUILDING ☐ g. CARBOY ☐ k. BOX ☐ o. TOTE BIN
☐ d. STEEL DRUM ☐ h. SILO ☐ l. CYLINDER ☐ p. TANK WAGON

223

STORAGE PRESSURE

☐ a. AMBIENT ☐ b. ABOVE AMBIENT ☐ c. BELOW AMBIENT

224

STORAGE TEMPERATURE

☐ a. AMBIENT ☐ b. ABOVE AMBIENT ☐ c. BELOW AMBIENT ☐ d. CRYOGENIC

225

%WT

HAZARDOUS COMPONENT (For mixture or waste only)

EHS

CAS #

1

226

227

☐ Yes ☐ No

228

229

2

230

231

☐ Yes ☐ No

232

233

3

234

235

☐ Yes ☐ No

236

237

4

238

239

☐ Yes ☐ No

240

241

5

242

243

☐ Yes ☐ No

244

245

If more hazardous components are present at greater than 1% by weight if non-carcinogenic, or 0.1% by weight if carcinogenic, attach additional sheets of paper capturing the required information.

ADDITIONAL LOCALLY COLLECTED INFORMATION

246

If EPCRA, Please Sign Here



Napa County Department of Environmental Management
UNIFIED PROGRAM CONSOLIDATED FORM
Hazardous Materials Inventory

MF#: 2624
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Page 1 of 1

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I. FACILITY INFORMATION

DEPT. OF
ENVIRONMENTAL MANAGEMENT

BUSINESS NAME (Same as FACILITY NAME or DBA - Doing Business As)

Danioush Winery

CHEMICAL LOCATION

Crush Pad

201

CHEMICAL LOCATION CONFIDENTIAL

EPCRA

☐ YES ☒ NO

202

FACILITY ID #

MAP# (optional)

GRID# (optional)

204

II. CHEMICAL INFORMATION

CHEMICAL NAME

Nitrogen

203

TRADE SECRET

☐ Yes ☒ No

206

If Subject to EPCRA, refer to instructions

COMMON NAME

Nitrogen

207

EHS*

☐ Yes ☒ No

208

CAS#

209

*If EHS is "Yes", all amounts below must be in lbs.

FIRE CODE HAZARD CLASSES (Complete if required by CUPA)

Non-Flammable 2

210

HAZARDOUS MATERIAL
TYPE (Check one item only)

☒ a. PURE ☐ b. MIXTURE ☐ c. WASTE

211

RADIOACTIVE

☐ Yes ☒ No

212

CURIES

213

PHYSICAL STATE
(Check one item only)

☐ a. SOLID ☐ b. LIQUID ☒ c. GAS

214

LARGEST CONTAINER

350 lbs

215

FED HAZARD CATEGORIES
(Check all that apply)

☐ a. FIRE ☐ b. REACTIVE ☒ c. PRESSURE RELEASE ☐ d. ACUTE HEALTH ☐ e. CHRONIC HEALTH

216

AVERAGE DAILY AMOUNT

217

MAXIMUM DAILY AMOUNT

218

ANNUAL WASTE AMOUNT

219

STATE WASTE CODE

220

on site 18 days a year max

UNITS*

(Check one item only)

☐ a. GALLONS ☐ b. CUBIC FEET ☒ c. POUNDS ☐ d. TONS

* If EHS, amount must be in pounds.

221

DAYS ON SITE:

18/yr

222

STORAGE
CONTAINER

☐ a. ABOVE GROUND TANK ☐ e. PLASTIC/NONMETALLIC DRUM ☐ i. FIBER DRUM ☐ m. GLASS BOTTLE ☐ q. RAIL CAR
☐ b. UNDERGROUND TANK ☐ f. CAN ☐ j. BAG ☐ n. PLASTIC BOTTLE ☐ r. OTHER
☐ c. TANK INSIDE BUILDING ☐ g. CARBOY ☐ k. BOX ☐ o. TOTE BIN
☐ d. STEEL DRUM ☐ h. SILO ☒ l. CYLINDER ☐ p. TANK WAGON

223

STORAGE PRESSURE

☐ a. AMBIENT ☒ b. ABOVE AMBIENT ☐ c. BELOW AMBIENT

224

STORAGE TEMPERATURE

☒ a. AMBIENT ☐ b. ABOVE AMBIENT ☐ c. BELOW AMBIENT ☐ d. CRYOGENIC

225

%WT

HAZARDOUS COMPONENT (For mixture or waste only)

EHS

CAS #

1

226

227

☐ Yes ☐ No

228

229

2

230

231

☐ Yes ☐ No

232

233

3

234

235

☐ Yes ☐ No

236

237

4

238

239

☐ Yes ☐ No

240

241

5

242

243

☐ Yes ☐ No

244

245

If more hazardous components are present at greater than 1% by weight if non-carcinogenic, or 0.1% by weight if carcinogenic, attach additional sheets of paper capturing the required information.

ADDITIONAL LOCALLY COLLECTED INFORMATION

we have 1750 lbs on site 18 days/year and
1720 lbs on site year round

246

If EPCRA, Please Sign Here

UNIFIED PROGRAM CONSOLIDATED FORM

HAZARDOUS MATERIALS
HAZARDOUS MATERIALS INVENTORY - CHEMICAL DESCRIPTION

(one page per material per building or area)

☒ ADD☐ DELETE☐ REVISE

200

Page ____ of ____

I. FACILITY INFORMATION

BUSINESS NAME (Same as FACILITY NAME or DBA - Doing Business As)

3

Dariooush Khaledi Winery, LLC

CHEMICAL LOCATION

201

4240 Silverado Trail

CHEMICAL LOCATION
CONFIDENTIAL -
EPCRA☐ Yes ☒ No

202

FACILITY ID #

MAP # (optional)

203

GRID # (optional)

204

II. CHEMICAL INFORMATION

CHEMICAL NAME

205

Urea 32-33%

TRADE SECRET

☐ Yes ☒ No

206

If Subject to EPCRA, refer to instructions

COMMON NAME

207

EHS*

☐ Yes ☒ No

208

CAS #

209

57-13-6

*If EHS is "Yes", all amounts below must be in

FIRE CODE HAZARD CLASSES (Complete if required by CUPA)

210

N/A

HAZARDOUS MATERIAL
TYPE (Check one item only)☐ a PURE☒ b. MIXTURE☐ c. WASTE 211

RADIOACTIVE

☐ Yes ☒ No

CURIES

213

PHYSICAL STATE
(Check one item only)☐ a SOLID☒ b. LIQUID☐ c. GAS 214

LARGEST CONTAINER

80 gallons

215

FED HAZARD CATEGORIES
(Check all that apply)☐ a FIRE☐ b. REACTIVE☐ c. PRESSURE RELEASE☐ d ACUTE HEALTH☐ e CHRONIC HEALTH

216

AVERAGE DAILY
AMOUNT

217

1

MAXIMUM DAILY
AMOUNT

218

80

ANNUAL WASTE
AMOUNTSTATE WASTE
CODE

220

0

UNITS*

(Check one item only)

☒ a GALLONS☐ b. CUBIC FEET☐ c. POUNDS☐ d TONSDAYS ON
SITE

221

* If EHS, amount must be in pounds.

365

STORAGE CONTAINER
(Check all that apply)☐ a ABOVEGROUND TANK☒ e. PLASTIC/NONMETALLIC DRUM☐ i FIBER DRUM☐ m GLASS BOTTLE☐ q RAIL CAR

223

☐ b UNDERGROUND TANK☐ f. CAN☐ j. BAG☐ n PLASTIC BOTTLE☐ r OTHER☐ c. TANK INSIDE BUILDING☐ g CARBOY☐ k. BOX☐ o. TOTE BIN☐ d. STEEL DRUM☐ h SILO☐ l CYLINDER☐ p. TANK WAGON

STORAGE PRESSURE

☒ a AMBIENT☐ b. ABOVE AMBIENT☐ c. BELOW AMBIENT

224

STORAGE TEMPERATURE

☒ a AMBIENT☐ b. ABOVE AMBIENT☐ c. BELOW AMBIENT☐ d. CRYOGENIC

225

%WT

HAZARDOUS COMPONENT (For mixture or waste only)

EHS

CAS #

1	226	227	<input type="checkbox"/> Yes <input type="checkbox"/> No 228	229
2	230	231	<input type="checkbox"/> Yes <input type="checkbox"/> No 232	233
3	234	235	<input type="checkbox"/> Yes <input type="checkbox"/> No 236	237
4	238	239	<input type="checkbox"/> Yes <input type="checkbox"/> No 240	241
5	242	243	<input type="checkbox"/> Yes <input type="checkbox"/> No 244	245

If more hazardous components are present at greater than 1% by weight if non-carcinogenic, or 0.1% by weight if carcinogenic, attach additional sheets of paper capturing the required information.

ADDITIONAL LOCALLY COLLECTED INFORMATION

246

Shown on map

If EPCRA, Please Sign Here

MEIBEYER LAW GROUP



TRUSTED COUNSEL TO THE WINE INDUSTRY

August 1, 2013

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Napa County Planning, Building
& Environmental Services

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PRACTICE AREAS

Alcoholic Beverage Law
Business Transactions
Entity Formations
Land Use
Real Estate Transactions
Succession Planning

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Planning, Building & Environmental Services
1195 Third Street, Second Floor
Napa, CA 94559

Re: Use Permit Major Modification # P13-00178-MOD

Dear Ron:

I received your Project Status Report dated June 26, 2013, as well as comments from Paul Wilkinson with the Napa County Department of Public Works. I am enclosing the information requested in those two documents.

A. Progress Status Report. With respect to the questions in the Project Status Report we have the following responses:

1) Please review and complete the attached "Best Management Practices Checklist for Development Projects" form.

This form was previously submitted.

2) Please secure a Discharge Requirement or Waiver from the Regional Water Quality Control Board for the proposed wastewater disposal system modifications.

The Applicant believes this request is not appropriate at the Application Completeness stage because such action is only taken after complete processing of applications to the RWQCB, which is not ordinarily provided at the outset of an application. The Applicant believes that any such requirement should be a Condition of Approval which must be satisfied before issuance of the building permit for the project. But, rather than having this issue delay the County's environmental review of the project, the Applicant is resubmitting its Wastewater Feasibility materials to provide for the use of one of two alternative wastewater systems, one of which is an engineered subsurface drip type septic system in two separate locations that does not require approval from the RWQCB. As a result, the County can proceed with processing the application while the Applicant pursues a parallel application for the Lyve System with RWQCB. If such approval or waiver is not forthcoming, the Applicant can install the subsurface drip type septic system for wastewater disposal.

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3) Please provide a statement describing grape sourcing for the existing 100,000 gallons per year annual winery production.

The Applicant directly owns vineyards that produced a total of 303 tons in 2012. In addition, the Applicant has long-term leases for vineyards that produced an additional 84 tons of grapes in 2012. The balance of the Applicant's grapes in 2012 came from existing grape purchase agreements that have durations of three to five years. As a result, the Applicant currently has access to grape production capable of producing as much as 100,000 gallons of production (with the ability to add additional grape purchase agreements in the event of a short-fall in production in its owned and leased vineyards).

4) Provide a description of the proposed 2,000 sq. ft. "Future Culinary VIP Hospitality Facility".

Sheet A2.0 of the 5.24.2013 Use Permit Submittal drawings indicates a "Future Culinary Facility" (totaling roughly 2000 square feet). Additionally, there is an adjacent service pantry, office storage area (totaling 1000 square feet). As indicated on sheet A1.0 this same area is currently utilized as; general storage, break room, service pantry, offices and toilet room. Since this building already exists a detailed design of the future culinary facility has not yet been done. For the purposes of the pending Use Permit modification it is reasonable to assume the area will contain the following:

- Demonstration Kitchen
- Private wine evaluation / food pairing tables
- Wine Library
- Appropriately sized toilet and support (mechanical/electrical) rooms

5) The project description states that the Winery's marketing program will not change. Explain discrepancy in Wastewater Disposal Facility Study.

The Applicant's marketing program will not change and the increase in attendance noted in the Wastewater Disposal Facility Study was an inadvertent error that has been corrected in the updated study.

6) The south side access driveway will replace an existing landscaped garden for the residence. What is the total amount of other planted areas, including existing vineyards, that will also be removed and improved for this project?

As depicted on the attached engineering plans, 3,550 square feet of ornamental landscaping will be removed, all of which will be replaced in similar locations as shown on the Architect's plans. At the same time, 75,823 square feet (1.74 acres) of vineyard will be removed. That vineyard will not be replanted.

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7) Please describe how the expanded operations area and related utility equipment will be screened from Silverado trail and the surrounding properties.

In this question we assume you are referring to the areas designated "Covered Crush / Receiving Area (new)" and "Mechanical Equipment" on sheet A2.0 of the 5.24.2013 Use Permit Submittal drawings. Accordingly, the following features have been utilized in screening these elements:

1. The Covered Crush/Receiving Area is enclosed to the sky and on three sides by structures;
 - a. East – building wall
 - b. South – the new barrel building
 - c. West (Silverado Trail) – by a concrete block wall with a stone veneer similar to the stone cladding of the main winery / tasting room
 - d. North – this is the side opened to the winery fruit deliveries; these activities will be screened by the new winery equipment structure and multiple layers of landscaping both existing and proposed. Finally, it should be noted that the side yard setback of +275 feet is significantly greater than that required under the Napa County Zoning Ordinance.
2. The Mechanical Equipment will also be screened by multiple layers of landscaping both existing and proposed. Further, with the exception of water tanks and equipment requiring exterior placement for venting the mechanical equipment will be located within the proposed building. Much of this equipment currently exists on site and it is not presently located in a building

Note, the structures identified on the plan (A2.0) are also shown on and labeled on the Elevations sheet (A3.0) specifically elevation No's 1, 2, 4 and 6.

8) Please indicate what, if any, new signage is proposed at the entry gate.

No new signage is proposed for the entry gate.

9) The addition of on-site sale and consumption of wine (AB 2004)

We have attached a PDF (11x17) clouded with a "delta-1" indicating this addition to the title sheet (T1). The AB 2004 Picnic Area is also shown on Sheet 1 of the Civil Plans. It should be noted that the designated area already exists and no new improvements are proposed. We formatted it this way so it can be easily incorporated into the staff report and Planning Commission packet without needing additional plan sets. Other changes to the architectural and civil plans are identified in the updated plans submitted with this response.

B. Department of Public Works Traffic Comments. With respect to the comments from the Department of Public Works I have the following responses.

1) The applicant will need to submit a traffic study evaluating the driveway and access. The study should address the cumulative traffic volumes using the driveway including all of the existing uses (homes and other wineries) that access the existing driveway.

The Applicant's engineer spoke with Mr. Wilkinson who clarified that he was requesting only a "traffic study description" of the existing conditions rather than an actual traffic study. The current access road provides access only to the winery, and the owner's residence contained in an attached portion of the winery structure (and the owner is included within the employee count for the winery set forth in the Trip Generation Study). As a result, there are no other cumulative traffic uses of this access road, nor can there be because there are no easements for access to adjacent parcels located on the winery parcel.

The existing access consists of a two-lane, paved, striped, divided road accommodating two-way travel. It serves all existing winery traffic, extending northeastward from Silverado Trail to a circular driveway (a turnaround) at the winery entrance. Ninety-degree parking is provided on both sides of the turnaround, as well as via a driveway providing an additional 18 parking spaces located northwest of the winery structures. The access road is widened to accommodate turning movements at its intersection with Silverado Trail. It is stop sign controlled at its intersection with Silverado Trail. Truck circulation in the loading dock area will be improved by the new circulation plan shown on the submitted site plan.

2) Comment – no change to left turn pocket requirements will be required by this application.

3) The application indicates that 55 employees will work at the facility. Trip Generation Sheet indicates that a total of 35 employees are at the site. Describe how this works?

While the Applicant has a total of 55 employees, the application intended to clarify that no more than 35 employees will access the site on any day. In evaluating this question the Applicant believes that the definition between Full-Time and Part-Time employees as contemplated by the Trip Generation Sheet may be confusing. All of Applicant's employees work full eight hour shifts so from the perspective of daily activities such employees would all be considered full-time employees. The production employees arrive at approximately 7:00 to 7:30 a.m. and depart by approximately 3:30 to 4:00 p.m.

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The hospitality and office employees arrive by approximately 8:30 to 9:30 a.m. and depart by approximately 5:30 to 6:30 p.m.

The Applicant has part-time employees only to the extent that those employees do not work a full forty (40) hour week – thus, the tasting room frequently has staff that are weekend only employees, but work full-time shifts on each day they are employed. As a result, for the purpose of traffic analysis, each of those employees works a full-time shift each day they are employed on-site. Because the winery has provided for expanded break room facilities for employee meals, it has determined that many of its employees will not depart the premises during the work day for lunch as is commonly true for full-time employees.

4) The application indicates that 400 visitors are currently approved, but the Trip Generation sheet indicates that 113 visitors access the site on an average daily basis. Please justify the difference.

The Applicant believes that the questions contained in the “Traffic Information Sheet Addendum” contribute to confusion for the Applicant and the staff. The Applicant utilized the “Peaking Factors” set forth in the Addendum to complete the Traffic Information Sheet, but the results of those calculations do not generate clear information for a review of the project’s traffic impacts because the questions contained there focus on average daily activity rather than peak traffic analysis which is the focus of the Department’s analysis.

For example, a Peak Saturday is specifically defined in the Addendum traffic equal to $1.65 \times$ an average Saturday’s trip generation. Because the peak number of visitors on a Peak Saturday is 400 visitors per day as stated in the Applicant’s materials, $400 / 1.65$ equals 242 visitors on an “Average Saturday” by definition. An “Average Sunday” is defined as $0.8 \times$ an “Average Saturday”, which equals 242×0.8 , resulting in the calculation of 194 visitors. As a result, an “Average Weekend” for this project is required to be calculated by taking 242 (Avg. Sat visitation) + 194 (Avg. Sun Visitation) or a total of 436 visitors. As set forth in the Addendum, an Average 5-Day Week = $1.3 \times$ Avg. Weekend (1.3 times 436 average weekend visitors) which equals 566 visitors. Finally, as set forth in the Addendum, an Average Weekday = $0.2 \times$ the Average 5-day week visitation, which equals $0.2 \times 566 = 113$ visitors on an Average Weekday. As required by the instructions and calculations set forth in the Addendum the Applicant calculated 113 visitors to be the “Average Weekday” visitation level, and 242 visitors to be the “Average Saturday” visitation level. These numbers are based expressly on the calculations required by the Addendum.

5) The application indicates that this project results in a decrease in traffic volumes. The applicant should quantify trips and travel distance reduction. Please quantify reduction and justify.

As discussed above, all of the calculations in the Trip Information Sheet were based on the current maximum visitation level of 400 visitors per day, with no reduction in visitation, production or marketing activities. Thus, there is no actual reduction in traffic associated with this project based on the foregoing calculations. Rather, as set forth in the Traffic Information Sheet the only change in traffic is generated by the increase in the number of employees because the visitation, the marketing, and the production levels are not changing. And, as explained above, although the number of employees has increased from 20 to 55 total, in actuality, for the purposes of traffic analysis impacts, there is truly only an increase of 15 employees per day because the original 20 employee daily employment level has now increased only to a maximum of 35 employees per day. This increase, particularly when the staggered start and finish times are taken into account for the production employees as opposed to the office and hospitality employees, results in an increase that is less than significant when taking into account existing traffic associated with visitors, marketing, and production activities.

C. Project Revisions. Since the submittal of the original application the Applicant has identified an incorrect allocation between Production and Accessory Use for one section of the winery, and has identified an additional mathematical error in its original calculation of Accessory vs. Production space at the winery. In addition, during this phase the Applicant determined that the facility would operate much more efficiently if an approximate 5,600 area was added as part of the two story addition. The updated plans depict the final configurations of the Winery building. Sets of the Building Summary Calculations from May and dated July 29, 2013 are also attached to this letter (and the July calculations are also depicted on the new plans). The calculation errors, and the additional square footage, are explained here.

1) Mistaken Allocation Between Production and Accessory Space in May

Submittal. In the Existing Condition calculation of Area Summary & Calculations Dated 5/15/2013 the architect accidentally characterized 2,305 sf of Case goods and General Storage as all Production Facility. In fact, as depicted in the Existing Condition calculation of Area Summary & Calculations Dated 7/29/2013 that space should have been allocated 1,150 sf to Production Facility and 1,155 to Accessory Use. With this correction the Accessory to Production Ratio for the Existing Condition at the Winery prior to this modification is actually 38.3% rather than the 30% depicted on the 5/15/2013 calculation.

2) Spreadsheet Error Totaling Accessory Use in May 15, 2013 Spreadsheet. In the Proposed Condition calculation sheet dated May 15, 2013 5 spaces are identified as Accessory Use, with the total of those spaces shown to be 10,855 sf on the last column

August 1, 2013

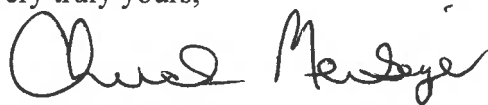
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to the right under the Main Winery calculations. It turns out the architect's spreadsheet failed to include the 3,844 sf of Offices in the total for that column. As a result, the Proposed Condition should have shown a total Proposed Accessory Use area of 14,799 sf rather than the 10,855 sf shown on the submitted sheet. When these additional 3,844 of Accessory Use are used to calculate the Accessory Use to Production Facility Area the 14,799 sf of Accessory Use would have been 31% (not 23%) of the proposed 47,028 Production Facility.

3) Additional Square Footage Included In This Plan Set. While reviewing the plans for the facility during this comment period the Applicant determined it needed to add an approximate 9,424 sf of space, divided on two levels, to provide additional production facility areas, and also to provide functional offices, break rooms, conference rooms, service pantry, and general storage for the 55 total employees (not to exceed 35 on-site in any one day) as the winery has determined that its space planning was inadequate for efficient operation. The additional areas are now depicted within the Proposed Condition Area Summary & Calculations dated 7/29/2013, which calculations have now been organized between Existing Spaces and Proposed Spaces to more clearly delineate the scope of the winery expansion. As set forth in those calculations, the total Production Facility now totals 52,452 sf (an increase of 5,424 sf for the Production Facility). The Accessory space now totals 20,299 sf, which is an increase of 5,500 sf over the 14,799 actually proposed in May (when the correct spreadsheet calculation is utilized). As shown in the 7/29/2013 Proposed Condition, the Accessory Use to Production Facility ratio now equals 38.7% -- an insignificant change from the 38.3% Accessory to Production Ratio that currently exists at the Winery, which is illustrated on the Existing Condition sheet dated 7/29/2013. All of the increased areas in the winery facility has been adequately screened, as shown on the enclosed plans, and are primarily obscured from view by the existing winery facility facing the Silverado Trail. Most importantly, no additional parking, traffic, visitors, events, or employees are added beyond those requested in the May submittal.

Please contact me if you have any questions about the enclosed materials.

Very truly yours,



Charles W. Meibeyer

cc: Darioush Winery

Darioush Winery Existing Condition

Location / Function / Area				
	Cellar	Level-1	Level-2	Total
MAIN WINERY				
Crush-Receiving Canopies		4,852		4,852
Stainless Cellar-1		1,795		1,795
Stainless Cellar-2		3,540		3,540
Barrel Cellar	6,532	-		6,532
Casagoods & General Storage		2,305		2,305
Production Lab / Office & Toilet		495		495
Offices / Break Room / Service Pantry / Conf		3,108	674	3,782
Tasting Room(s)	624	3,048		3,672
Public Toilets		485		485
subtotals	7,156	19,628	674	27,458
OTHER EQUIPMENT STRUCTURES				
Refrigeration / Mech / Fire Yard		5,300		5,300
Electrical Switchgear		110		110
subtotals	-	5,410		5,410
Totals		25,038	674	32,868

PAVED / IMPERVIOUS GROUND SURFACES (not captured above)

Winery Development Area				
Winery Coverage				
subtotals	-	-	-	-
Parcel Size (31.49 acres)		1,371,704		Totals
				% of Parcel
				% of Production

Note: Excludes all portions of the private residence

Area Summary & Calculations

7/29/2013

allocation per Napa County Code §18.04.200, 210 & 220				
Development Area	Winery Coverage	Production Facility	Accessory Use	
4,852	4,852	4,852		
1,795	1,795	1,795		
3,540	3,540	3,540		
-	-	6,532		
2,305	2,305	1,150		1,155
495	495	495		
3,108	3,108			3,782
				3,672
				485
16,095	16,095	18,364		9,094
5,300	5,300	5,300		
110	110	110		
5,410	5,410	5,410		-
21,505	21,505	23,774		9,094
28,495	108,495			
28,495	108,495			
50,000	130,000	23,774		9,094
3.6%	9.5%	100%		38.3%

Darioush Winery

Proposed Condition

Area Summary & Calculations

7/29/2013

Location / Function / Area				allocation per Napa County Code §18.104.200, 210 & 220			
Classification				Development Area	Winery Coverage	Production Facility	Accessory Use
				Level-1	Level-2	Total	
MAIN WINERY							
EXISTING SPACES							
Crush-Receiving Canopies	removed	-	-	-	-	-	-
Stainless Cellar-1	no change	-	-	1,795	-	1,795	-
Stainless Cellar-2	no change	-	-	3,540	-	3,540	-
Barrel Cellar	no change	6,532	-	-	-	-	-
Casagoods & General Storage	converted (see below)	-	-	-	-	-	-
Production Lab / Office & Toilet	no change	-	-	495	-	495	-
Offices / Break Room / Service Pantry / Conf	some relocation to new	-	-	2,628	-	2,628	-
Tasting Room(s)	no change	624	-	3,048	-	3,672	-
Public Toilets	no change	-	-	485	-	485	-
Cullinary Center (formerly case & general storage)	remodeled	-	1,020	3,050	-	4,070	-
PROPOSED SPACES							
Crush-Receiving Canopy	new	-	-	-	-	-	-
Work Canopy (back of original whse)	new	-	-	6,730	-	6,730	-
Stainless Cellar-3	new	-	-	3,260	-	3,260	-
Barrel Storage	new	-	-	4,040	-	4,040	-
New Admin / Warehouse building	new	-	-	16,050	-	16,050	-
Bottled Wine Storage (production)	new	-	-	1,800	-	1,800	-
General Storage (non production)	new	-	-	1,880	-	1,880	-
Production & Admin designated spaces	new	-	-	2,400	-	2,400	-
Offices / Break Rm / Service / Misc / Toilets	new	-	-	5,764	-	5,764	-
subtotals		7,156		51,201	6,784	57,985	20,299
OTHER / EQUIPMENT STRUCTURES							
Refrigeration / Mech / Fire		-	-	7,500	-	7,500	-
Electrical Switchgear		-	-	110	-	110	-
subtotals		-	-	7,610	-	7,610	-
Totals		7,156		58,811	6,784	65,595	20,299
PAVED / IMPERVIOUS GROUND SURFACES (excluding structures above)							
Winery Development Area; (paved / impervious production areas not listed as structures above)							
Winery Coverage; all paved & impervious surfaces not listed as structures above)							
subtotals		-	-	-	-	-	-
Totals		7,156		58,811	6,784	65,595	20,299
Parcel Size (31.49 acres)		1,371,704				52,452	100%
Totals						153,520	38.7%

Note: Excludes all portions of the private residence

MEIBEYER LAW GROUP



TRUSTED COUNSEL TO THE WINE INDUSTRY

September 6, 2013

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Napa, CA 94559

Re: Use Permit Mod (Major) P13-00178-MOD

Dear Ron:

I am responding to your request for additional information regarding the Grape Sourcing for the Darioush Winery. The Winery has had approval for 100,000 gallons of capacity since its original approval in Use Permit U-547879 on January 9, 1980. The Winery has spent the last number of years building its brand and increasing its production and has finally arrived at the point where it can utilize its full authorized production.

The grape tonnage utilized by the Winery, and its source, over the last three years are calculated as follows:

<u>Source (Tons):</u>	<u>Crop Year 2010</u>	<u>Crop Year 2011</u>	<u>Crop Year 2012</u>	<u>3 Year Avg.</u>
Darioush Owned	208.5	251.3	303.3	254.4
Leased Vineyards	41.1	53/5	83.8	59.5
Purchased Grapes	<u>159.2</u>	<u>157.2</u>	<u>463.5</u>	260.0
Total:	408.8	462.0	850.6	573.8
Wine Gallons (+/-)	58,315	65,910	121,338	81,854

September 6, 2013

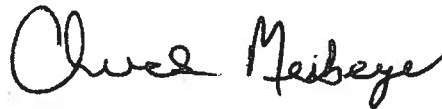
Page 2.

The "Purchased Grapes" are generally multi-year agreements, often-times with multiple year evergreen clauses to secure supply into the future. In 2012 approximately 98% of the Winery's grapes were sourced from the Napa Valley appellation, and it has no material agreements for out-of-county fruit in future years.

As everyone knows, the 2012 Harvest was an unexpected bumper crop. As can be seen in the above chart, all of the sources of grapes produced significantly higher tonnage quantities than had been true for the prior two harvests. As a result, the Winery's total tonnage and yield was unexpectedly high during that season which was able to be absorbed because the Winery has obtained off-site storage for its wine which has necessitated the Winery's expansion request in this application. Because the Winery's original use permit was issued in 1980, it does not contain the customary condition that the Winery's production should be calculated on a three year average with generally no more than a 20% deviation. The Winery requests that condition be added to its Conditions of Approval in this application to insure that the Winery is treated the same as other wineries which cannot always predict the tonnage that will be produced in its vineyards.

Please let me know if you have any further questions.

Very truly yours,

A handwritten signature in black ink, appearing to read "Charles W. Meibeyer". The signature is fluid and cursive, with the first name "Charles" being more prominent than the last name "Meibeyer".

Charles W. Meibeyer

cc: Darioush Khaledi Winery, LLC