



A Tradition of Stewardship
A Commitment to Service

file No P12-00222

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

Date Submitted: 7.6.12 Resubmittal(s): _____ Date Complete: _____

Request: _____

*Application Fee Deposit: \$ 5,000 Receipt No. 91671 Received by: 88 Date: 7.6.12

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

To be completed by applicant...

Project Name: Flynnville Wine Company

Assessor's Parcel No: 020-320-003, 004, 005, 006, 009, 011, 012, 013, 014 Existing Parcel Size: 11.84 (total) ac.

Site Address/Location: 1184 Maple Lane Calistoga, California 94515
No. Street City State Zip

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

Property Owner: PD Properties LLC

Mailing Address: 995 Vintage Avenue St. Helena, California 94574
No. Street City State Zip

Telephone No: (707) 967 - 4805 E-Mail: _____

Applicant (if other than property owner): Dan Pina

Mailing Address: 995 Vintage Avenue St. Helena, California 94574
No. Street City State Zip

Telephone No: (____) ____ - ____ E-Mail: _____

Representative (if applicable): _____

Mailing Address: _____
No. Street City State Zip

Telephone No: (____) ____ - ____ E-Mail: _____

Use Permit Information Sheet

Use

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

PD Properties proposes to bring the property known as 'Flynnville' into compliance with its current AW zoning through a staged phase out of existing, wine-related and nonconforming uses. The seven (7) existing lots of record will be combined to create a 11.84 acre parcel on which the applicant proposes to establish a 300,000 gallon (125,000 case) winery. A visitation and marketing program commensurate with the production volume is requested. The proposed winery consists of four building arranged around an interior, pedestrian oriented courtyard with parking along the property boundaries, adjacent to Maple Lane and Highway 29. The winery will be operated by single or multiple wine companies depending upon market conditions. Each building module is designed to accommodate either option while maintaining compliance with county zoning standards related to accessory use and coverage. While there may be multiple tenants in the future, the property will be under unified management to ensure that infrastructure, grounds and future operating conditions such as approved visitation levels are strictly enforced and adhered to. The property currently consists of seven (7) lots of record, multiple buildings devoted to a variety of commercial uses operating under both permit and nonconforming use status. The property is surrounded on three sides by either public roads or private driveways. In addition to a use permit, the applicant is also requesting approval of a variance to required winery-related road setbacks. Please see attached for additional information.

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

District _____

Regional _____

State ABC, CALTRANS

Federal TTB

Improvements

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

The following on-and off-site improvements are proposed at the Flynnville Wine Company:

1. Construct 69,840 s.f. winery and related hospitality buildings in one or more phases;
2. Demolish and remove existing buildings and improvements;
3. Construct 105 new parking spaces, landscaping,
4. New water well
5. Water storage and conveyance systems
6. Process wastewater pretreatment and disposal areas (two options presented)
7. Sanitary sewage pretreatment and disposal area
8. Fire safety, suppression and storage
9. Comprehensive signage program
10. Miscellaneous landscaping and site improvements

Project Description (continued)
Flynnville Wine Company
1184 Maple Lane Calistoga, California

The goal of the project is to provide flexible space that can be occupied by one or more individual wineries depending upon the space requirements of future tenants. While the project involves individual 3,600 to 4,800 square foot modules, one or more modules may be finished individually as each future tenant desires. Therefore there may be as few as one winery or as many as 14 wine companies doing business at the Flynnville Wine Company. The owners' vision is to provide opportunities for existing Alternating Proprietors (APs) or virtual wineries to establish a brick and mortar facility for themselves as their business grows without the overhead of acquiring and constructing a facility on a individual parcel. This niche is presently not available in the Napa Valley. The property owners will manage site operations including landscape maintenance, water and wastewater treatment and disposal systems. In addition, the owners will assure compliance with all conditions of approval including daily visitors and marketing event attendance. Scheduling and coordination of the use of the hospitality building and events with attendees greater than 25 will also be the responsibility of the owners. Attendance at each event will be monitored at the entrance to site and the courtyard area. Events will be held either within the courtyard or within the hospitality building depending upon the size of the event and when it is conducted. Individual tasting rooms will be open during all marketing events except during the 500-person event when individual tasting rooms will be closed.

The proposed winery is comprised of building modules oriented and a standalone hospitality building arranged around an interior, pedestrian oriented central courtyard. Rather than a single large building, the proposed buildings are sited to emulate the existing building patterns. Building forms and vocabulary evoke the agricultural context of the site and neighborhood. Buildings are 25 feet in height with pitched roofs of standing seam metal, with split-face wainscoting, stucco and board and batt siding. A stone water tower and entry gate are located at the entrance to the complex. These latter features will facilitate monitoring and control of daily and marketing event attendees to ensure compliance with proposed visitation program.

Parking is proposed along the parcel perimeter. Parking along St. Helena Highway remains screened from view by existing dense vegetation cover. Additional trees and landscaping will be installed to enhance the visitor experience, provide shading and cooling of the parking areas.

Water will be provided to the project from existing wells; some existing wells will be abandoned as shown on the site plan prepared by Summit Engineering. Wastewater treatment and disposal will be handled in one of two ways: either through the construction and operation of an oxidation pond or a packaged pre-

treatment system. Areas for the disposal of process and sanitary wastewater is shown on the site plan prepared by Summit Engineering.

Construction will begin at the southwest corner of the property in the area previously occupied by PG & E service center, as the lease of that parcel will end this summer. Other phases are shown on the site plan prepared by Valley Architects. The remaining phases will be completed according to market conditions, demand and lease terms dictate.

In conclusion, the proposed project provides the county with a unique opportunity to systematically phase out nonconforming uses, consolidate substandard parcels and establish a use that conforms to the current agricultural zoning of the parcel. In addition, new, state of the art buildings designed to complement and support the agricultural uses of the site and area will replace the 70s and 80s vintage buildings, improve parking, landscaping and a modern water and sewage disposal system installed. All of the above improvements represent positive changes to the site and the neighborhood.

Improvements, cont.

Total on-site parking spaces: 65 existing 103 proposed

Loading areas: N/A existing 1- 15 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): 5.04 (ex.); 2.59 (prop.) acres

Employment and Hours of Operation

Days of operation: varies w/business existing 7 proposed

Hours of operation: varies w/business existing 7:00 am--7:00 pm proposed

Anticipated number of employee shifts: varies w/business existing 2 proposed

Anticipated shift hours: varies w/business existing 1-2 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) 30 FTE

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.

P.D. PROPERTIES LLC

Print Name of Property Owner

W. J. Murphy 6-28-2012

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	☐ Existing	☐ Expanded	☒ Newly Proposed	☐ None
Tours and Tasting- Open to the Public	☐ Existing			
Tours and Tasting- By Appointment	☐ Existing	☐ Expanded	☒ Newly Proposed	☐ None
Food at Tours and Tastings	☐ Existing	☐ Expanded	☒ Newly Proposed	☐ None
Marketing Events*	☐ Existing	☐ Expanded	☒ Newly Proposed	☐ None
Food at Marketing Events	☐ Existing	☐ Expanded	☒ Newly Proposed	☐ None
Will food be prepared...		☐ On-Site?	☒ Catered?	
Public display of art or wine-related items	☐ Existing	☐ Expanded	☐ Newly Proposed	☒ 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: N/A gal/y Per permit No: _____ Permit date: _____

Current maximum actual production: N/A gal/y For what year? _____

Proposed production capacity: 300,000 gpy 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>N/A</u> existing	<u>500</u> proposed
Average daily tours and tastings visitation ¹ :	<u>N/A</u> existing	<u>300</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>N/A</u> existing	<u>10:00 am-6:30 pm</u> proposed
Non-harvest Production hours ² :	<u>N/A</u> existing	<u>8:00 am--8:00 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.)

Two (2)/month @ 25 (max.)

Eight (8)/month @ 50 (max.)

Eight (8)/month @ 100 (max.)

Five (5)/year @ 250 (max.)

One (1) 500 person event annually

Food service will be both catered and prepared on site. Any food service for events with attendance at more than 50 persons will be catered. Any food service provided for events with fewer than 50 persons may be prepared on site.

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.)

Food service will be both catered and prepared on site. Any food service for events with attendance at more than 50 persons will be catered. Any food service provided for events with fewer than 50 persons may be prepared on site. On-site food preparation will occur within the commercial kitchen to be located in the hospitality building.

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>coverage 219,750</u>	sq. ft.	<u>5.04</u>	acres
Proposed	<u>113,000</u>	sq. ft.	<u>2.59</u>	acres

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

<u>172,098</u>	sq. ft.	<u>3.9</u>	acres	<u>32.9</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>0</u>	sq. ft.	Proposed	<u>82,236</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>0</u>	sq. ft.	<u>0</u>	% of production facility
Proposed	<u>32,794</u>	sq. ft.	<u>39.8</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:

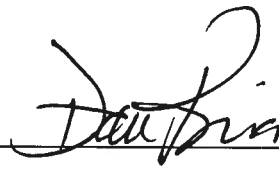
- ☒ None – no visitors/tours/events (Class I) ☐ Guided Tours Only (Class II) ☐ Public Access (Class III)
☐ Marketing Events and/or Temporary Events (Class III)

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>0</u>	sq. ft.	Proposed: <u>5,730</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.

P.D. PROPERTIES LLC  6-28-2012

Owner's Signature

Date

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

Water Supply/ Waste Disposal Information Sheet

Water Supply

Please attach completed Phase I Analysis sheet.

	Domestic	Emergency
Proposed source of water (e.g., spring, well, mutual water company, city, district, etc.):	<u>proposed well</u>	<u>proposed well</u>
Name of proposed water supplier (if water company, city, district):	<u>private</u>	<u>private</u>
Is annexation needed?	☐ Yes ☒ No	☐ Yes ☒ No
Current water use:	<u>870</u> gallons per day (gal/d)	
Current water source:	<u>well</u>	
Anticipated future water demand:	<u>12,540</u> gal/d	<u></u> gal/d
Water availability (in gallons/minute):	<u>(TBD)</u> gal/m	<u>(TBD)</u> gal/m
Capacity of water storage system:	<u>20,000</u> gal	<u>30,000</u> gal (fire storage)
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	<u>tank</u>	

Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	<u>sewage</u>	<u>process</u>
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	<u>on-site septic</u>	<u>high rate treatment/irr or on-site pond/irr</u>
Name of disposal agency (if sewage district, city, community system):	<u>N/A</u>	<u>N/A</u>
Is annexation needed?	☐ Yes ☒ No	☐ Yes ☒ No
Current waste flows (peak flow):	<u>750</u> gal/d	<u>N/A</u> gal/d
Anticipated future waste flows (peak flow):	<u>2,700</u> gal/d	<u>9,840</u> gal/d
Future waste disposal design capacity:	<u>2,700</u> gal/d	<u>9,840</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 if allowed

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: <u>30</u>	x 3.05 one-way trips per employee	=	<u>92</u>	daily trips.
Number of PT employees: <u>0</u>	x 1.90 one-way trips per employee	=	<u>0</u>	daily trips.
Average number of weekday visitors: <u>300</u>	/ 2.6 visitors per vehicle x 2 one-way trips	=	<u>231</u>	daily trips.
Gallons of production: <u>300,000</u>	/ 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	<u>5</u>	daily trips.
Total		=	<u>328</u>	daily trips.
(No of FT employees) + (No of PT employees/2) + (sum of visitor and truck trips x .38)		=	<u>120</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>0</u>	x 1.90 one-way trips per employee	=	<u>0</u>	daily trips.
Average number of Saturday visitors: <u>500</u>	/ 2. 8 visitors per vehicle x 2 one-way trips	=	<u>357</u>	daily trips.
Total		=	<u>418</u>	daily trips.
(No of FT employees) + (No of PT employees/2) + (visitor trips x .57)		=	<u>224</u>	PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): <u>30</u>	x 3.05 one-way trips per employee	=	<u>92</u>	daily trips.
Number of PT employees (during crush): <u>0</u>	x 1.90 one-way trips per employee	=	<u>0</u>	daily trips.
Average number of Saturday visitors: <u>500</u>	/ 2. 8 visitors per vehicle x 2 one-way trips	=	<u>357</u>	daily trips.
Gallons of production: <u>300,000</u>	/ 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>5</u>	daily trips.
Avg. annual tons of grape on-haul: <u>1,818</u>	/ 144 truck trips daily ⁴ x 2 one-way trips	=	<u>25</u>	daily trips.
Total		=	<u>479</u>	daily trips.

Largest Marketing Event- Additional Traffic

Number of event staff (largest event): <u>5</u>	x 2 one-way trips per staff person	=	<u>10</u>	trips.
Number of visitors (largest event): <u>250</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>179</u>	trips.
Number of special event truck trips (largest event): <u>2</u>	x 2 one-way trips	=	<u>4</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).

Checklist of Voluntary Greenhouse Gas Emission Reduction Measures



A Tradition of Stewardship
A Commitment to Service

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

PROJECT NAME	Flynnville Wine Company	
PROJECT ADDRESS	1184 Maple Lane	
APPLICANT		
CONTACT INFO	email	phone

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

	yes	no	I don't know
6 MATERIAL RECYCLING			
6.1 Are you using reclaimed materials? If yes, what and where: _____	☐	☐	☒
6.2 Are you using recycled construction materials-			
6.21 finish materials?	☒	☐	☐
6.22 aggregate/concrete road surfaces?	☐	☐	☒
6.23 fly ash/slag in foundation?	☒	☐	☐
6.3 Will your contractor be required to recycle and reuse construction materials as part of your contract?	☐	☐	☒
6.4 Does your facility provide access to recycle-			
6.41 Kitchen recycling center?	☒	☐	☐
6.42 Recycling options at all trash cans?	☒	☐	☐
6.43 Do you compost green waste?	☒	☐	☐
6.44 Provide recycling options at special events?	☒	☐	☐
7 NATURAL RESOURCES			
7.1 Will you be using certified wood that is sustainably harvested in construction?	☐	☐	☒
7.2 Will you be using regional (within 500 miles) building materials?	☐	☐	☒
7.3 Will you be using rapidly renewable materials, such as bamboo?	☐	☐	☒
7.4 Will you apply optimal value engineering (studs & rafters at 24" on center framing)?	☐	☐	☒
7.5 Have you considered the life-cycle of the materials you chose?	☐	☐	☒
8 INDOOR AIR QUALITY			
8.1 Will you be using low or no emitting finish and construction materials indoors-			
8.11 Paint?	☒	☐	☐
8.12 Adhesives and Sealants?	☒	☐	☐
8.13 Flooring?	☒	☐	☐
8.14 Framing systems?	☒	☐	☐
8.15 Insulation?	☒	☐	☐
8.2 Does the design allow for maximum ventilation?	☒	☐	☐
8.3 Do you plan for a wood burning fireplace (US EPA Phase II certified)?	☐	☒	☐
8.4 Does your design include daylighting, such as skylights?	☒	☐	☐
9 TRANSPORTATION DEMAND MANAGEMENT			
9.1 After your project is complete, will you offer your employees incentives to carpool, bike, or use transit?	☐	☐	☒
9.2 After your project is complete, will you allow your employees to telecommute or have alternative work schedules?	☐	☒	☐
9.3 Does your project include design features that encourage alternatives modes of transportation, such as preferred parking for carpooling, ridesharing, electric vehicles? secured bicycle parking, safe bicycle access? loading zones for buses/large taxi services?	☐	☐	☒
9.4 How close is your facility to public transportation? < .25 miles	☒	☐	☐
10 Are there any superior environmental/sustainable features of your project that should be noted? _____ _____			
11 What other studies or reports have you done as part of preparing this application? 1 _____ 2 _____ 3 _____ 4 _____			
12 If your project involves an addition or modification to an existing building, are you planning to improve energy conservation of existing space (such as insulation, new windows, HVAC, etc.)? If yes, please describe: _____			
13 Once your facility is in operation, will you: 13.1 calculate your greenhouse gas emissions? 13.2 implement a GHG reduction plan? 13.3 have a written plan to reduce your vehicle miles traveled of your operations and employee's commute?			
14 Does your project provide for education of green/sustainable practices? If yes, please describe: _____			
15 Any comments, suggestions, or questions in regards to the County's efforts to reduce greenhouse gases? _____ _____ _____			

Form filled out by: _____

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

New Community and Non-Community Water Systems

Technical, Managerial and Financial Capacity Worksheet (Use Permit Applications and Water System Feasibility Reports)

1. **Water system name**
2. **Name of person who prepared the report**
3. **Technical Capacity:**
 - System description-from source to point of use-what is expected (including treatment, etc).
 - One year projection for water demand and an analysis of the water system to meet the projected demand (project expansion and improvements for a ten year period).
 - Source adequacy:
 - Groundwater: Does the well have a 50-foot seal with a 3-inch annular space? Is a well log available?
 - Surface water treatment: Can the water system comply with the Surface Water Treatment Rule?
 - Water supply capacity. Can the water system (including all sources and storage facilities) supply a minimum of three gallons per minute for at least 24 hours for each service connection served?
 - Provide a characterization of the water quality (or expected water quality if a new source is required), including a comparison with established or proposed drinking water standards and the feasibility of meeting these standards.
 - An evaluation of the feasibility of consolidation with other (existing) water systems.
4. **Managerial:**
 - Description of the organization's ability to manage a water system (personnel to be hired and/or job descriptions for water system maintenance responsibilities). For systems that use land that is not owned by the water system, the terms for a long-term agreement for use of the land/facilities must be disclosed.
 - Document the system's water rights.
5. **Financial:**
 - Budget projection and description of system's financial capacity (your ability to financially support the operation of a water system).

Please address and questions on this worksheet or the information required to the water specialist in the Department of Environmental Management.

FLYNNVILLE WINE COMPANY

Calistoga, Napa County, California

WATER MANAGEMENT SYSTEM DESCRIPTION

System Description

Water for process applications, domestic use, landscaping at the winery, and fire protection is to be supplied by a new well with a 50 ft annular seal. The existing wells will either be abandoned in place or used for landscape irrigation or as an emergency back-up source (if well has 50' annular seal). The locations of the existing wells are shown on the Use Permit Site Plan. The location of the new well is to be determined. New storage tanks shall be specified to provide a storage capacity for winery and fire protection/irrigation uses. Approximately 20,000 gallons of storage tank volume will be provided for winery (process and domestic) and 30,000 gallons of storage tank volume will be provided for fire protection and irrigation uses. Please refer to the Site Plan in the Use Permit Application (UP1).

There are currently no water treatment devices installed on the Flynnville Wine Company property. Water quality will be analyzed after the new well is drilled.

Based on the Napa County Department of Public Works' values for estimating water use, the one-year projected water demand for the process water needs of the winery is approximately 11.15 ac-ft/yr, for the domestic and landscaping needs of the winery is 0.5 ac-ft/yr (no vineyards onsite). A conservative estimate of peak daily process and domestic water use at full build-out of 9,840 gpd and 2,700 gpd respectively, (for a total of 12,540 gpd) will be adequately supplied by the well to be drilled. Existing well onsite supply more than this amount currently. Winery landscape irrigation may be supplemented by treated process wastewater.

Management

The water supply system will be managed by the winery ownership. The winery supervisor/operator will have direct responsibility for operation and maintenance of the system. Major maintenance and technical assistance will be contracted to a professional trained in such work.

Financial

The primary financial impact is a new well that will need to be drilled with an expected capital cost of \$65,000, new storage tanks and associated plumbing will be required with an expected capital cost of \$60,000, and a water treatment system with an expected capital cost of \$5,000 - \$15,000, if it is found to be necessary in the future. The operating and maintenance costs on an annual basis are estimated to be less than \$2,500 per year. An existing well may be used as the water supply source if sufficient seal depth is confirmed.

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)					3
BUSINESS SITE ADDRESS					103
BUSINESS SITE CITY				104	
CONTACT NAME				106	
CA				105	
ZIP CODE				107	
PHONE				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?	☒ YES ☐ 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)?	☐ YES ☒ NO 4a	Coordinate with your local agency responsible for CalARP.
C. UNDERGROUND STORAGE TANKS (USTs) Own or operate underground storage tanks? <u>Wastewater System</u>	☒ YES ☐ 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.	☐ YES ☒ NO 8	NO FORM REQUIRED TO CUPAs
E. HAZARDOUS WASTE Generate hazardous waste?	☐ YES ☒ 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)?	☐ YES ☒ NO 10	RECYCLABLE MATERIALS REPORT (one per recycler)
Treat hazardous waste on-site?	☐ YES ☒ 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)?	☐ YES ☒ NO 12	CERTIFICATION OF FINANCIAL ASSURANCE
Consolidate hazardous waste generated at a remote site?	☐ YES ☒ 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?	☐ YES ☒ 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.	☐ YES ☒ 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?	☐ YES ☒ 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)

15

APPLICATION FOR A VARIANCE

TO BE COMPLETED BY APPLICANT

TO BE COMPLETED BY CONSERVATION, DEVELOPMENT AND PLANNING DEPARTMENT

**FACTS SUPPORTING THE GRANTING OF A VARIANCE
FLYNNVILLE WINE COMPANY
3125 ST. HELENA HIGHWAY**

1. *Please describe what exceptional or extraordinary circumstances or conditions apply to your property (including the size shape, topography, location of surroundings) which do not apply generally to other land, buildings, or use and because of which, the strict application of the zoning district regulations deprives your property of the privileges enjoyed by other property in the vicinity and under identical zoning classification.*

The subject property is surrounded on three sides by public or private roads. St. Helena Highway borders the property on the west; Maple Lane lies to the south. Both are public roads. Drew Lane, a private road used by the public borders the property on the north. The Napa River lies to the east of the property and borders one of the parcels that is part of this application. The combined lot depth of the parcels on which the winery will be constructed is less than 600 feet. The required setback from the centerline of St. Helena Highway is 600 feet. Thus the entire site on which the winery is proposed lies within the required setback. Drew Lane and Maple Lane have a winery setback of 300 feet that further limits development of the property. A small portion of parcel 020-320-009 and the entirety of parcel 020-017-012 lie outside the required setbacks from St. Helena Highway. However, the available area outside of the three setbacks is far too small to construct the proposed winery and necessary infrastructure to support the project. Summit Engineering has prepared an exhibit showing the portion of the property impacted by the regulatory setback requirements.

Strict application of the required setbacks would pose a severe hardship to the applicants and preclude development of the property as a winery site and necessary infrastructure.

The subject property was developed with a variety of commercial and wine-related uses that fully conformed to the zoning standards that existed at the time permits were approved and buildings developed. No coverage standards existed at that time. Total impervious surfacing currently amounts to 219,750 s.f. or 5.04 acres or 43% of the site. The applicants are proposing to redevelop the site, remove existing buildings and convert some impervious surfaces to landscaping. The result will be a dramatic reduction in existing impervious surfacing. Winery development standards limit winery coverage to 15 acres or 25% of the parcel whichever is less. The coverage on the 11.84-acre site when converted to winery use would be limited to 128,938 s.f. (2.96 acres) far less than existing coverage. The applicants propose to reduce existing lot coverage from 219,750 s.f. to 159, 970 s.f. (2.04 acres), representing a

40% reduction in existing impervious surfacing and lot coverage. Even with this dramatic reduction in impervious surfacing, the proposed project still exceeds allowable lot coverage by some 31,000 s.f. Unlike the existing conditions, an engineered drainage plan will be developed and implemented to ensure that post-project runoff is carefully controlled so as not to adversely impact downstream waters.

Lot coverage standards when adopted in 1990 we intended to limit the coverage of agricultural land. The subject parcel has never been planted or devoted to agriculture. Rather, prior to the countywide rezoning actions in the 1980s rezoning the property to the AW zone, the parcel was zoned PD (Planned Development) and was so zoned to allow for commercial uses to serve and support up valley agriculture. Due to the presence of buildings and existing impervious surfacing, the parcel is not suitable for agricultural use. To apply a coverage standard intended to promote agricultural uses, to require removal of additional impervious surfacing when no future agricultural use is practical would pose a several hardship to the applicants with no positive result and would preclude the proposed project as designed and intended.

2. *Please state why the granting of your variance request is necessary for the preservation and enjoyment of your substantial property rights.*

Approval of the variance requests will allow the applicants to convert the property to a use that conforms to the existing agricultural watershed zoning designation and remove outdated buildings that do not conform to existing zoning. In their place a state of the art winery, updated water and wastewater systems would be constructed. What are now scattered buildings and improvements would be replaced by a project of unified design, upgraded landscaping fitting for the agricultural area that surrounds the subject property.

Granting the requested variances will allow the applicant to preserve and enjoy these substantial property right, to construct a state of the art winemaking facility that otherwise complies with all county and requirements relative to siting and design. Finally, granting this variance would not confer a special privilege to this applicant as the subject parcel contains a unique combination of regulatory constraints, small parcel sizes and limited depth with a unique development and zoning history found nowhere else in the county.

3. *Please state why the granting of a variance request will not adversely affect the health or safety of persons residing or working in the neighborhood of your property, and will not be materially detrimental to the public welfare or injurious to property or improvements in your neighborhood.*

Granting the applicant the right to develop the proposed winery within the required road setbacks retaining lot coverage that exceeds standards adopted after the full build out of the property will not adversely affect the public health safety or welfare of the County. Rather it will convert a nonconforming use to one that conforms to AW zone. The proposed project will also provide existing wineries operating as Alternating Proprietor (APs) or virtual wineries with an opportunity to make wine in state of the art facilities without the need to purchase their own property and develop required individual infrastructure. In addition, seven (7) substandard parcels will be consolidated, precluding separate individual non-unified development. The tax base of the county will be expanded and its agricultural economy strengthened.

Finally, the project has been designed to comply will all applicable building codes, environmental health and fire safety codes and requirements.

"FLYNNVILLE" LAND USE SUMMARY

- Location: Easterly side of Highway 29 between Maple Lane and Drew Drive
Assessor's Parcel Numbers 20-320-003, 004, 005, 006, 007, 008.
- Property Owners: PD Properties, LLC (Dan Pina & Ignacio Del Gadillo).
Telephone = 967-4805, e-mail = boxmaker@napanet.net.
- Zoning: The subject property was reclassified from M (Manufacturing) to PD (Planned Development) in 1968. In 1977 industrial -type uses were excluded from the PD zone. In 1985 the property was rezoned to the AW (Agricultural Watershed) zoning district.
- Use Permits: **#U-357273** approved on 1/17/73 on **AP#007** for a 2400 square foot warehouse (Bldg. A) for Flynn's Tree Service and a General Development Plan for the entire property (AP#'s 003 thru 008). Warehouse for **existing tree service business** subject to eight conditions of approval. The following three conditions have yet to be fully complied with:
Condition **b.** requires that *any signs be approved by this department.*
Condition **c.** requires a minimum of *10 off-street parking spaces* on a dust-free, all weather surface.
Condition **f.** requires that *landscaping in accordance with the Master Plan be installed adjacent to the proposed warehouse.*
Conditions **g.** requires that the *storage of goods and materials be screened from public view.*
- #U-347576** approved on 2/18/76 for **two warehouses w/offices**; 2400 sq. ft. on **AP#007** for Bldg. "B" and 6500 sq. ft. on **AP#004** for Bldg. "K-W". The General Development Plan was also revised to relocate and reduce the size of Bldg. "B" and to add Bldg. "C" to Bldg. "W", both on parcel 007.
Conditions of approval **#2.** and **#3.** require a minimum of *6 and 12 off-street parking spaces* for Bldg. "K-W" and Buildings "B" & "C", respectively.
Condition **#4.** requires that plans for any *additional signs be approved by this department.*
Condition **#7.** requires that the *storage of goods and materials be screened from public view and the site be kept in a clean and orderly condition at all times.*
Condition **#8.** requires that *landscaping in accordance with the Revised General Development Plan be installed adjacent to the proposed buildings.*

Condition #3 requires a dust-free all-weather surface approved by the Public Works Department for all off-street parking spaces.

Compliance:

Flynnville" has exhibited a wide variety of land uses since 1968, some legal and many others illegal. As part of the conditions of approval of the two use permits granted in 1976, the Planning Commission required that any change in use or expansion required a separate use permit submitted for their consideration. This has become a standard condition of approval for use permits granted by the Commission. In 1980 the County adopted a policy to allow a property that is fully developed under an approved use permit to request a tenant change if the Director finds the proposed use to be "similar" to the previous County-approved use and that all required conditions of Use Permit approval have been met. In 1986, under this policy, the Director allowed Domaine Mumm, Inc. to replace Silverado Equipment and Farm Supply on parcel #006 for the warehousing of products used in the production of wine as being in keeping with the planning objectives of the AW zoning district. Said approval was subject to the removal of all signs from the former use, the location of all winery related storage to be within the existing building, and compliance with all applicable requirements of other departments and agencies. There is no record of any other requests to the CDPD for approvals in changes in use or tenants. Uses on the "Flynnville" parcels have changed many times without required County approvals although the only other uses allowed now are those that conform to the AW zoning regulations.

In 1983, the Board of Supervisor's denied the appeal of Clegg Robinson on a Zoning Administrator determination that a legal-nonconforming use did not exist within the three buildings on parcel #006.

In 1992, County Counsel, opined that with the issuance of building permits on parcel #007 for Buildings B & C, all improvements authorized under the Flynnville Development Plan came to an end. It was also stated that Building KW on parcel #004 had a vested right to be used as a refrigerated wine storage warehouse under Use Permit #U-347576 as a legal nonconforming use as long as the use was not lost through misuse or abandonment. The same applied to Dave's Tree Service uses in Building A on parcel #007 for which the first use permit was obtained under the Development Plan. The house/office and building to which Building C will be attached (parcel #007) appear to be legal nonconforming structures and uses that predate the 1968 PD zoning, although subject to abandonment if misused or discontinued, according to County



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Department of Public Works

1195 Third Street, Suite 201
Napa, CA 94559-3092
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Main: (707) 253-4351
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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)
	11.84	1	11.84

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>.75</u>	af/yr
Farm Labor Dwelling	<u>0</u>	af/yr
Winery	<u>0</u>	af/yr
Commercial	<u>0.9</u>	af/yr
Vineyard*	<u>1.18</u>	af/yr
Other Agriculture	<u>0</u>	af/yr
Landscaping	<u>1.13</u>	af/yr
Other Usage (List Separately):		
_____	_____	af/yr
_____	_____	af/yr
_____	_____	af/yr

PROPOSED USE:

Residential	<u>0</u>	af/yr
Farm Labor Dwelling	<u>0</u>	af/yr
Winery	<u>7.08*</u>	af/yr
Commercial	<u>0</u>	f/yr
Vineyard*	<u>1.88</u>	af/yr
Other Agriculture	<u>0</u>	af/yr
Landscaping	<u>2</u>	af/yr
Other Usage (List Separately):		
_____	<u>10.96</u>	af/yr
_____	_____	af/yr
_____	_____	af/yr

*Proposed winery use includes process and domestic uses only

TOTAL: 3.96 af/yr
1,290,251 gallons**

TOTAL: 10.96 af/yr **TOTAL:**
TOTAL: 3,571,327 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.

Based on the proposed production level of 300,000 gallons of wine per year, the estimated winery process water usage is 1.8 MG or 5.5 AC/YR. Domestic water usage is estimated to be 1.58 AF/YR based on the anticipated number of employees and visitors. Treated process wastewater will be beneficially reused to irrigate 2.65 acres of the proposed 3.2 acres of vineyard. This will allow for a reduction in groundwater use for the proposed project. Accounting for the proposed re-use, the vineyard water usage is estimated to be 1.88 AF/year. Landscape irrigation is estimated to occur on approximately 2.5 acres of low water yielding plants. Anticipated landscape water usage is estimated to be 2 AC/YR. The enclosed email to Linda with PBES dated 07/30/2013 shows the assumptions and calculations for the anticipated water usage.

Existing commercial flows are based on 40 office employees and 10 warehouse employees.

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: Christina Nicholson Date: 07/30/2013 Phone: (707) 527-0775

WATER AVAILABILITY ANALYSIS - PHASE ONE STUDY

Attachment A: Estimated Water Use Guidelines

Typical Water Use Guidelines:

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

Non-Residential Guidelines:

Agricultural:

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

Winery:

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

Industrial:

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

Commercial:

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