

MOUNTAIN PEAK WINERY - Proposed LEED Platinum Tasting Room

BAR architects



Overall Sustainable Strategies:

- In balance w/ natural rural environment
- Low Impact: Visually & Environmentally
 - o Fermentation is located in Caves out of view and insulated by the earth
 - Tasting room is located under existing oak tree canopy
 - Tasting room is sited on the existing house foot print
- Healthy place to work with low impact on land











WHAT DOES LEED STAND FOR: LEED: Leadership in Energy & Environmental Design

HOW DOES IT WORK:

LEED certification provides independent verification by USGBC of a building's green features to distinguish high performing buildings through a whole building approach to sustainability

WHAT ARE THE BENEFITS:

LEED certification provides independent verification of a building's green features, allowing for the design, construction, operations and maintenance of resource-efficient, high-performing, healthy, cost-effective buildings. LEED is the triple bottom line in action,

benefiting people, planet and profit.

LEVELS OF CERTIFICATION:





LEED® for Core & Shell



^{*} Certified 40+ points, Silver 50+ points, Gold 60+ points, Platinum 80+ points

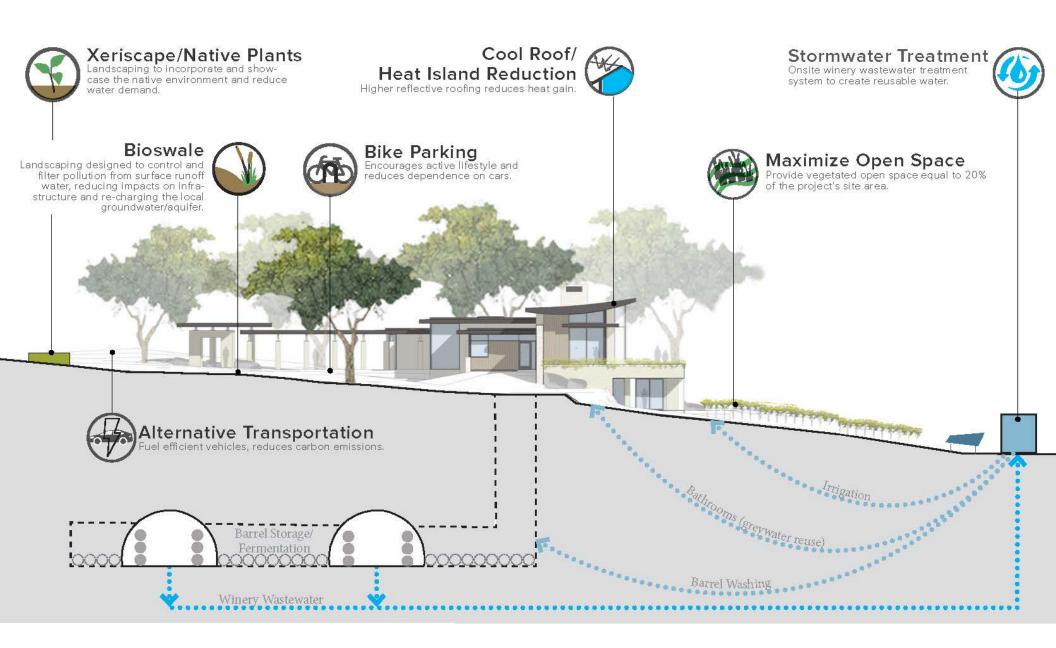
8	Innovation in Design	6
0	Regional Priority	4



USGBC-LEED: 6 CATEGORIES & 1 REGIONAL MPW: Projected LEED PLATINUM POINTS: 91 OUT OF 110 FIRST TASTING ROOM IN NAPA TO BE LEED PLATINUM

110 MAX 91 MPW 80 MIN-PLATINUM

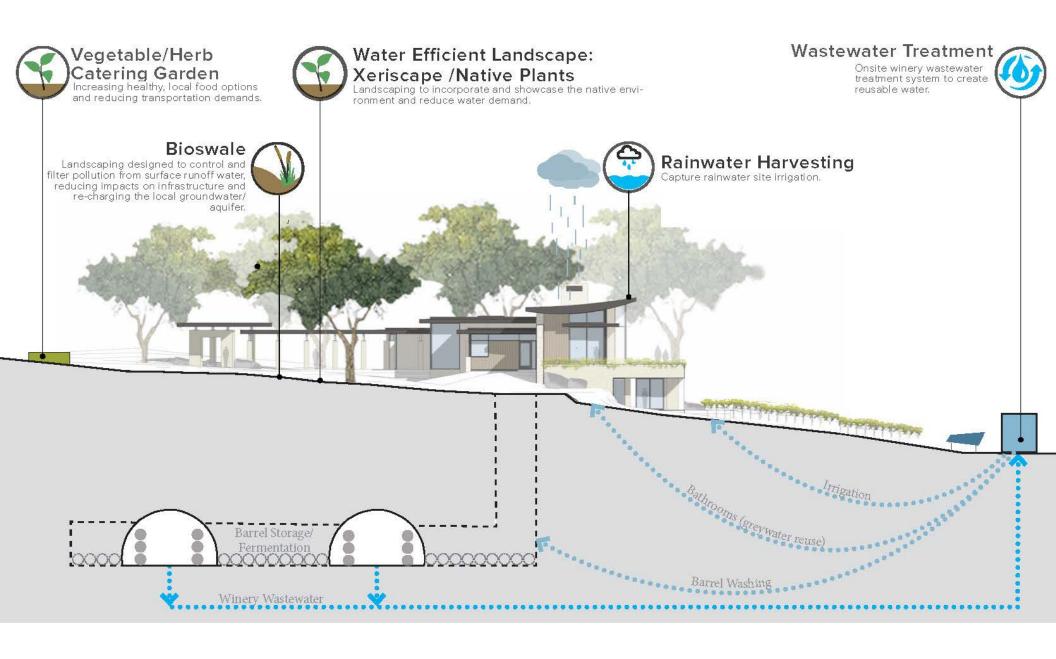






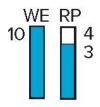
Alternative transportation: bikes & low emision/fuel efficient vehicles, stormwater design quality/quantity control, heat island effect and light pollution reduction.

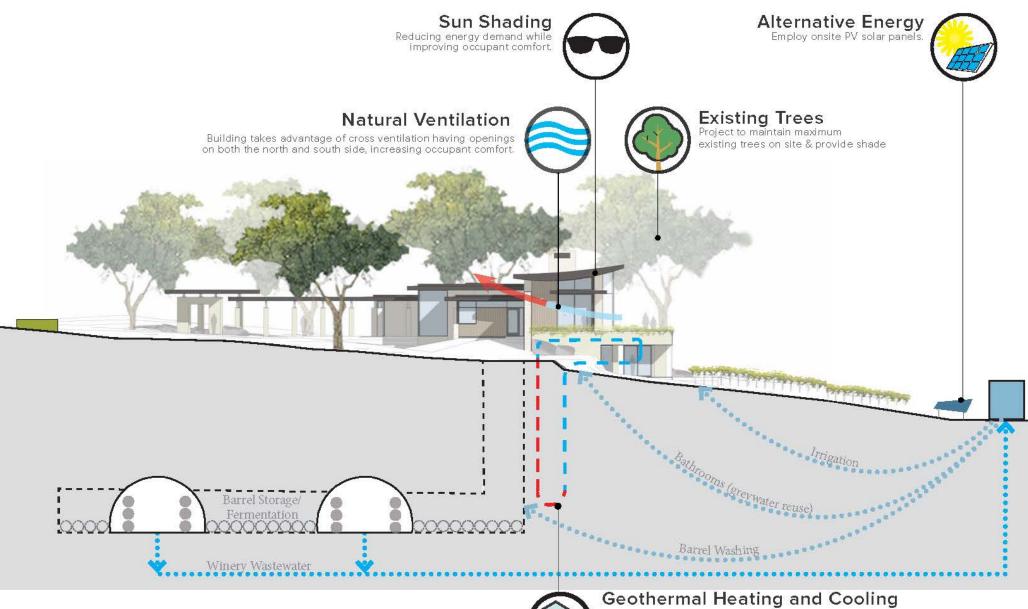
26 15





(RP): Site selection, water efficient landscaping and water use reduction.





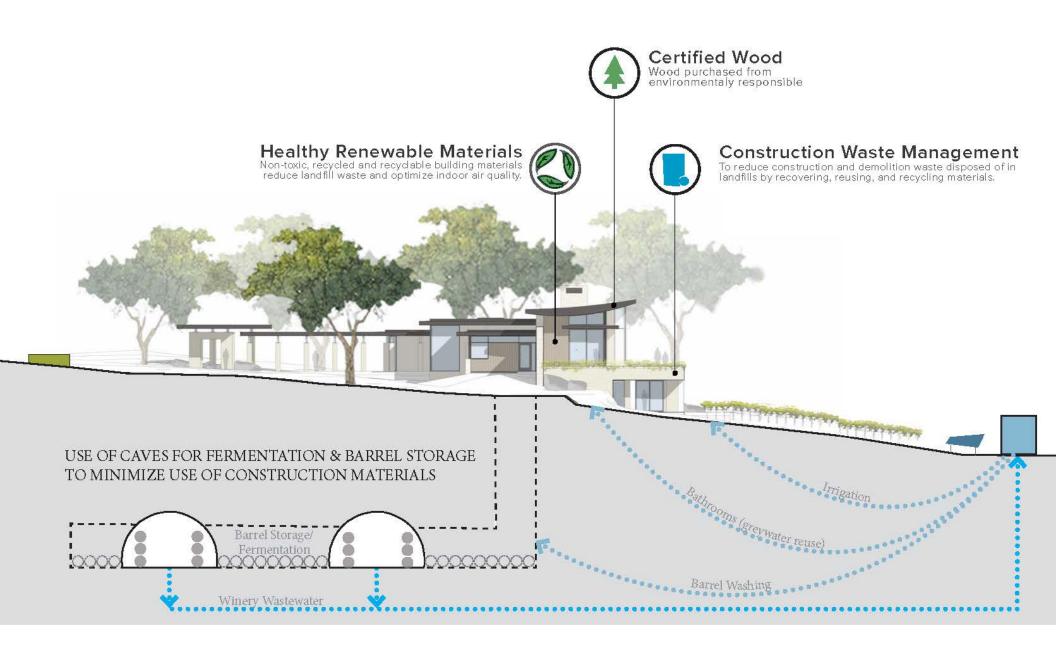


Energy & Atmosphere (EA:35 out of 35 Points)
Optimized energy performance (geothermal), on-site

renewable energy, enhanced commissioning, enhanced refrigerant management, measurement & verifications and green power.

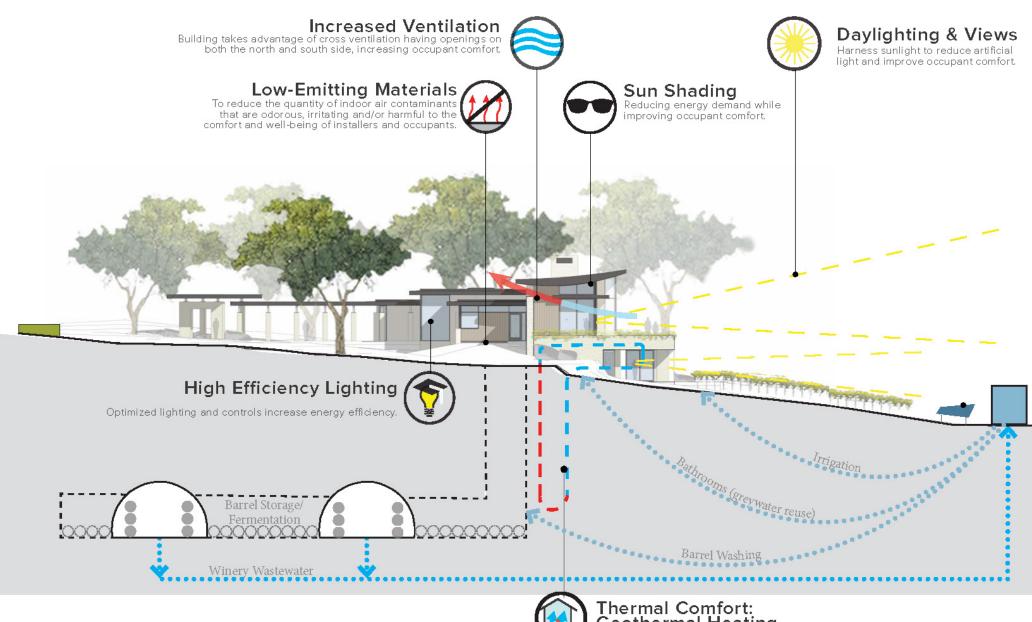
33

In tandem to the excavation of the wine caves a geothermal loop will be installed to condition the tasting room. To supplement this system transfering of the chilled cave air will be distributed into the tasting room. These two systems will provide heating and cooling without the use of fossil fuels.





14 7





Thermal Comfort: Geothermal Heating

In tandem to the excavation of the wine caves a geothermal loop will be installed to condition the tasting room. To supplement this system transfering of the chilled cave air will be distributed into the tasting room. These two systems will provide heating and cooling without the use of fossil fuels.



15

