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Use Permit Modification Application Packet



Napa County

Planning, Building, and Environmental Services 1195 Third Street, Suite 210, Napa, California, 94559 phone (707) 253-4417 web www.countyofnapa.org email planning@countyofnapa.org

		Use Peri	mit Appl	ication		
Application Type:	Major M	To be comple	-			
Date Submitted:/ Request:	15/15	odi-fication Resubmittal(s): 2/11	6/16	C	ate Complete:	
*Application Fee Depos	iit: \$ <u>5000 , ⁰⁰</u>	Receipt No	055		,	Date: $\frac{9/15/15}{}$
		To be comp	pleted by app			
Project Name: Raym	ond/Ticen Ra	nch Winery				
Assessor's Parcel №: <u>(</u>	30-270-013	& 031 and 030-270-0	12	Existing Parc	cel Size: <u>60.7</u>	2 + 25.5 = 86.22 ac.
Site Address/Location:	849 Zinfande	l Lane, St. Helena, CA	4 94574			
	No. Stre	et		City	State	Zip
Primary Contact:	☐ Owner	☐ Applicant	X Repre	sentative (attorney, eng	ineer, consulti	ng planner, etc.)
Property Owner: Ray	mond/Ticen \	/ineyards & Cellars				
Mailing Address: 849	Zinfandel La	ne, St. Helena, CA 94	574	City	State	Zip
****		E-Mail: <u>jeancharl</u>				
Applicant (if other than	property owner):	Tom Blackwood				
• •		ne, St. Helena, CA 945	574			
		et E-Mail: <u>tom.blacl</u>		city Disett.com	State	Zip
		Oldford, Plans4Wine		3.1300.00.11		
		St. Helena, CA 94574		City	State	Zip
Telephone Nº(<u>707</u>)_	<u>963 ₋ 5832 </u>	E-Mail: <u>DBOIdf</u>	<u>ord@aol.c</u>	om		

Use Permit Information Sheet
Use
Narrative description of the proposed use (please attach additional sheets as necessary):
No change in current production or visitation, revised marketing plan to smaller events, but same overall number
Increase winery employees from 24 to 90. Merge two parcels to one, with new entry on Highway 29.
Convert historic residence within 600-foot setback to winery use. Increase parking from current 80 spaces to
142 spaces. Revised production and visitation hours. Conversion of production space to accessory winery use.
Convert two residential uses (Ticen and pool house) to accessory. Construct outdoor vineyard viewing platform
Recognize dog care facility. Construct 510 square feet of outdoor restrooms. Install two new water storage
tanks for 20,000 gallons.
What, if any, additional licenses or approvals will be required to allow the use?
District N/A Regional N/A
State RWQCB, Caltrans, ABC Federal BATF
Improvements
Narrative description of the proposed on-site and off-site improvements (please attach additional sheets as necessary):
New entry from Highway 29 on Ticen parcel. Move approved commercial from interior to outdoors.
Demo pool by pool house, replace with landscaping. Improve existing use for dog comfort facility.
Add 50 spaces in proximity to Raymond Winery and add 11 spaces near Ticen, for a total of 142 spaces.
Add expansion to existing sanitary wastewater treatment and expand capacity of sanitary septic at Ticen
structure. Revise winery access road to emphasize new entry on Highway 29 and reduce traffic on
Zinfandel Lane. Convert 10,670 square feet of production space to accessory use.
See Project Statement for details.

Improvements, cont.		
Total on-site parking spaces:	81 existing	142 proposed
Loading areas:	existing	No change proposed
Fire Resistivity (check one; if not checked, Fire Ma	rshal will assume Type V – non rated):	
Type FR Type 1 Hr	Type II N (non-rated) Type III 1 H	r 🔲 Type III N
☐ Type IV H.T. (Heavy To for refe	Timber) Type V 1 Hr. erence, please see the latest version of the Cal	X Type V (non-rated) ifornia Building Code)
Is the project located in an Urban/Wildland Interfa	ace area?	lo.
Total land area to be disturbed by project (include	e structures, roads, septic areas, landscaping, o	etc): 3 acresacres
Employment and Hours of Opera	ation *	
Days of operation:	Sun-Sat weekly existing	7 days/week proposed
Hours of operation:	6:00 am - 6:00 pm existing	6:00 am - 11:00 pm proposed
Anticipated number of employee shifts:	existing	No change proposed
Anticipated shift hours:	6:00 am - 6:00 pm existing	3:30 pm - 11:00 pm proposed
Maximum Number of on-site employees: 10 or fewer 11-24	greater (specify number) <u>90</u>	

^{*}See Project Statement for details of hours of operation and visitation as per mitigation.

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.

		Jean-Charles Bois	set
Print Name of Property Owner		Print Name Signature of Applicant (if different)	
*	9/4/15		
Signature of Property Owner	Date	Signature of Applicant	Date

Supplemen	ntal Applicat	ion for Wine	ry Uses	al underente des seus contras de la contras de la militar de la contras de la contras de la contras de la contr La contras de la contras d	
Operations					
Please indicate whether the activity or uses below are alread application, whether they are <u>NEWLY PROPOSED</u> as part or					
Retail Wine Sales	XExisting	Expanded	Newly P	roposed	None
Tours and Tasting- Open to the Public	XExisting				
Tours and Tasting- By Appointment	Existing	XExpanded	Newly P	roposed	None
Food at Tours and Tastings	Existing	Expanded	X Newly P	roposed	None
Marketing Events*	Existing	XExpanded	Newly P	roposed	None
Food at Marketing Events	Existing	XExpanded	Newly P	roposed	None
Will food be prepared	X On-	-Site? X Cat	ered?		
Public display of art or wine-related items	Existing	Expanded	X Newly P	roposed	None
* For reference please see definition of "Marketing," at Nap	oa County Code §18	8.08.370 - <u>http://libr</u>	ary.municode	.com/index.aspx	c?clientId=16513
Production Capacity *					
Please identify the winery's					
Existing production capacity: 750,000	gal/y Per permi	t №: <u>4-89-46</u>		_ Permit date:	02/1999
Current maximum <u>actual</u> production: 750,000		gal/y For what yea	r? <u>2010*</u>	·	_
Proposed production capacity: No change	gal/y				
* For this section, please see "Winery Production Process,"	at page 11.				
Visitation and Hours of Operation					
Please identify the winery's					
Maximum daily tours and tastings visitation:	400	existing		lo change	proposed
Average daily tours and tastings visitation 1:	200	existing	***************************************	400	proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>10:00 am - 4:</u>	00 pm existing	1	0:00 am - 6:	30 pm proposed
Non-harvest Production hours ² :	6:00 am - 6:0	00 pm existing	<u>6</u>	:00 am - 11:	00 pm proposed

^{*}Averaged over 3 years, not to exceed 900,000 in any one year.

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 petween existing and proposed activities. (Attach additional sheets as necessary.)
Up to 10 persons event daily
Up to 30 persons twice weekly
Up to 100 persons twice monthly
Represents a reallocation of events and visitors from currently approved marking plan.
Otherwise, no change from existing proposed winery marketing plan.
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.) Applicant requests the ability to serve food with some tastings and requests A.B. 2004 Ordinance.
Food service will be provided by caterers for some events and by an approved on-site commercial kitchen
Applicant requests moving the currently approved commercial kitchen from interior space to outdoor area. Applicant requests the ability to do some events outdoors, in specifically described areas. See Project Statement for details.

Definitions

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

- a. 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
- b. 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
- c. 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
- d. 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

Conservation Development and Planning Winery Production Process

The Napa County Code contains various references to winery production and refers to production capacity as "the wine bottled or received" at a winery and refers to "bottling and storage of bottled wine and shipping and receiving of bulk and bottled wine "(Code Section 18.16.030(G)(4)).¹

This handout was developed by the County planning staff with the assistance of a number of local industry representatives to assist property owners and other interested parties in interpreting Napa County Code references to winery production. It does not create a new definition or regulation.

A winery's total annual production equals either (1) the sum of all wine created through fermentation in a given year, plus the net total of all fermented bulk wine received and shipped in the same year, including all bottled wine received on the premises during the same year; or (2) the amount of wine bottled on the premises in the same given year, whichever is greater.

Using the diagram on the right, this means the greater of A+(B-C), or D. If B-C is a negative number, total production is equal to either A or D, whichever is greater

This interpretation holds true for all physical winery facilities regardless of the number of business entities (e.g. Alternating Proprietors/Custom Crush) they accommodate or the date that their production capacity was established or recognized. However, wineries occupying multiple facilities are governed by the specific terms of their use permit or Certificate of Legal Non-conformity (CLN), which may vary.

Quantities represented by items A through D on the diagram can be determined by reviewing a winery's annual submittals to the federal Bureau of Alcohol. Tobacco and Firearms (ATF). The County may periodically request a copy of these submittal (s) as a way to monitor compliance with previously adopted conditions/requirements. The County recognizes that annual variations can occur due to the grape harvest and the timing of finishing bottling, and will generally review and average three to five consecutive years of data.

Figure 1. Winery Production Process

July 2008

Inflows Processing Steps Outflows (Receiving) (Shipping) Grapes Crush Juice Fermentation Bulk Wine Bulk Wine Aging & C B Finishing Bulk Wine Bulk Wine Bottling D Bottled Wine

¹ The complexity of these statements can be attributed to the authors' desire to avoid "double counting" bulk wine that is both received and bottled at a winery, and the fact that multiple vintages are present within a winery at any given time.

Winery Coverage and Accessory/Production Ratio

and proposed.						
Existing	296,674	sq. ft.	***************************************	6.8	acres	
Proposed	390,989	_sq. ft.		8.98	acres	
Winery Coverage indicate your proper	. Consistent with osed winery cover	n the definition at "b." at perage (maximum 25% of	page 11 and with parcel or 15 acr	n the marked-u es, whichever	p site plans included is less).	in your submittal, please
36,176	sq. ft.	12.3	Acres	14.3	_% of parcel	
Production Facili	ity. Consistent wosed production	ith the definition at "c." a square footage	t page 11 and th	ie marked-up f	loor plans included ir	your submittal, please
Existing	243,800	sq. ft.	Proposed	121,13	s <u></u> s	q. ft.
Accessory Use. indicate your proportion in the proportion of the p	osed accessory	he definition at "d." at pa square footage. If the fa facility)	ge 11 and the m cility already exis	arked-up floor sts, please diffe	plans included in you erentiate between ex	ur submittal, please isting and proposed.
Existing	15,209	sq. ft.		6	_% of production faci	lity
Proposed	35,765	sq. ft.		29	_% of production faci	lity
Caves and Cru	ushpads	No Caves				
If new or expanded	d caves are prop	osed please indicate wh	ich of the followi	ng best describ	es the public access	ibility of the cave space:
None – no v	visitors/tours/eve	nts (Class I) Guid	ed Tours Only (Class II)	Public Access (Cla	ss III)
Marketing e	vents and/or Ter	nporary Events (Class II	l) Caves not y	et built.		
Please identify th	ie winery's					
Cave area		Existing: 0	sq. ft.	Propose	d: <u> </u>	sq. ft.
Covered crush page	d area	Existing: 0	sq. ft.	Propose	d:0	sq. ft.
Uncovered crush p	oad area	Existing: 43,965	sq. ft.	Propose	d: <u>25,313</u>	sq. ft.

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

Initial Statement of Grape Source

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

Owner's Signature Date

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

Water Supply/ Waste Disposal Information Sheet Water Supply Please attach completed Phase I Analysis sheet. Domestic **Emergency** Groundwater Proposed source of water Wells (5) Water tanks (e.g., spring, well, mutual water company, city, district, etc.): Name of proposed water supplier Private Private (if water company, city, district): XNo Yes XNo Is annexation needed? ☐ Yes 21,790 gallons per day (gal/d) Current water use: Groundwater Water tanks Wells Current water source: 19,817 22,000 gal/d gal/d Anticipated future water demand: 100 100 gal/m gal/m Water availability (in gallons/minute): 10,000 10,000 gal Capacity of water storage system: Type of emergency water storage facility if applicable Water storage tanks (e.g., tank, reservoir, swimming pool, etc.): Liquid Waste Please attach Septic Feasibility Report Other **Domestic Process** Type of waste: sewage Disposal method (e.g., on-site septic system, on-site ponds, On-site process On-site septic community system, district, etc.): Name of disposal agency Private ponds Private (if sewage district, city, community system): Yes X No XNo Yes Is annexation needed? 1,745 N/A gal/d _gal/d Current waste flows (peak flow): 4,800 N/A gal/d Anticipated future waste flows (peak flow): gal/d 4,800 N/A gal/d gal/d Future waste disposal design capacity: 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. If your facility generates hazardous waste or stores hazardous materials above threshold planning quantities (55 gallons liquid, 500 pounds solid or

Hazardous and/or Toxic Materials

200 cubic feet of compressed gas) then a hazardous materials business plan and/or a hazardous waste generator permit will be required.

200 1.4	en. 41	NO. 1
Grading	Spoils	Disposal

Where will grading spoils be disposed of?	
(e.g. on-site, landfill, etc. If off-site, please indicate where off-site):	O n-site
(c.g. on sice, landin, ccom on sice, piedoe maioste inicio en sice,	

Winery Traffic Information / Trip Genera	ation (Sheet	
Traffic during a Typical Weekday			
Number of FT employees: x 3.05 one-way trips per employee	-	232	daily trips.
Number of PT employees:x 1.90 one-way trips per employee	=	27	daily trips.
Average number of weekday visitors: 200 / 2.6 visitors per vehicle x 2 one-say trips	=	154	daily trips.
Gallons of production: 750,000 / 1,000 x .009 truck trips daily x 2 one-way trips	=	14	daily trips.
Total	=	427	daily trips.
(No of FT employees) + (No of PT employees/2) + sum of visitor and truck <u>trips</u> x .38)	=	162	PM peak trips.
Traffic during a Typical Saturday			
Number of FT employees (on Saturdays):5_ x 3.05 one-way trips per employee	****	15	daily trips.
Number of PT employees (on Saturdays): 10 x 1.90 one-way trips per employee	===	19	daily trips.
Average number of Saturday visitors: 400 / 2.8 visitors per vehicle x 2 one-say trips	=	286	daily trips.
Total	***	320	daily trips.
(No of FT employees) + (No of PT employees/2) + visitor trips x .57)	=	182	PM peak trips.
Traffic during a Crush Saturday	ė		
Number of FT employees (during crush):76_ x 3.05 one-way trips per employee	= .	231	daily trips.
Number of PT employees (during crush): 14 x 1.90 one-way trips per employee	=	27	daily trips.
Average number of Saturday visitors: 400 / 2.8 visitors per vehicle x 2 one-say trips	=	286	daily trips.
Gallons of production: _750,000 / 1,000 x .009 truck trips daily x 2 one-way trips	=	14	daily trips.
Avg. annual tons of grape on-haul: 2,000 / 144 truck trips daily 4 x 2 one-way trips	=	440	daily trips
*Peak Production , several years out Total	****	569	daily trips.
Largest Marketing Event – Additional Traffic			
Number of event staff (largest event): 10 x 2 one-way trips per staff person	=	20	trips.
Number of visitors (largest event):/ 2.8 visitors per vehicle x 2 one-way trips	=	71	trips.
Number of special event truck trips (largest event): _4 x 2 one-way trips	=	8	trips.

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

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



A Tradition of Stewardship A Commitment to Service

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

Project name & APN: Raymond/Ticen Winery APNs 030-270-013, -012
Project number if known: P-15-00307
Contact person: Tom Blackwood, Director of Govt. Relations
Contact email & phone number: tom.blackwood@boisset.com
Today's date: 02/16/2016 (707)287-7458

Voluntary Best Management Practices Checklist for Development Projects

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

Practices with Measurable GHG Reduction Potential

The f	ollowii	ng measu	res reduce GHG emissions and if needed can be calculated. They are placed in descending order based on the amount of emission reduction potential.
Already Doing	Plan To Do	ID#	BMP Name
		BMP-1	Generation of on-site renewable energy If a project team designs with alternative energy in mind at the conceptual stage it can be integrated into the design. For instance, the roof can be oriented, sized, and engineered to accommodate photovoltaic (PV) panels. If you intend to do this BMP, please indicate the location of the proposed PV panels on the building elevations or the location of the ground mounted PV array on the site plan. Please indicate the total annual energy demand and the total annual kilowatt hours produced or purchased and the potential percentage reduction of electrical consumption. Please contact staff or refer to the handout to calcuate how much electrical energy your project may need.
		ВМР-2	Preservation of developable open space in a conservation easement Please indicate the amount and location of developable land (i.e.: under 30% slope and not in creek setbacks or environmentally sensitive areas for vineyards) conserved in a permanent easement to prohibit future development.

Iready Doing	Plan To Do		
		ВМР-3	Habitat restoration or new vegetation (e.g. planting of additional trees over 1/2 acre) Napa County is famous for its land stewardship and preservation. Restoring areas within the creek setback reduces erosion potential while planting areas that are currently hardscape (such as doing a bioretention swale rather than underground storm drains) reduces storm water and helps the groundwater recharge. Planting trees can also increase the annual uptake of CO2e and add the County's carbon stock.
	Ø	BMP-4	Alternative fuel and electrical vehicles in fleet The magnitude of GHG reductions achieved through implementation of this measure varies depending on the analysis year, equipment, and fuel type replaced. Number of total vehicles Typical annual fuel consumption or VMT Number of alternative fuel vehicles Type of fuel/vehicle(s) Potential annual fuel or VMT savings
		BMP-5	Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 2 The California Building Code update effective January 1, 2011 has new mandatory green building measures for all new construction and has been labeled CALGREEN. CALGREEN provides two voluntary higher levels labeled CALGREEN Tier I and CALGREEN Tier II. Each tier adds a further set of green building measures that go above and beyond the mandatory measures of the Code. In both tiers, buildings will use less energy than the current Title 24 California Energy Code. Tier I buildings achieve at least a 15% improvement and Tier 2 buildings are to achieve a 30% improvement. Both tiers require additional nonenergy prerequisites, as well as a certain number of elective measures in each green building category (energy efficiency, water efficiency, resource conservation, indoor air quality and community).
		ВМР-6	Vehicle Miles Traveled (VMT) reduction plan Selecting this BMP states that the business operations intend to implement a VMT reduction plan reducing annual VMTs by at least 15%. Tick box(es) for what your Transportation Demand Management Plan will/does include: employee incentives employee carpool or vanpool priority parking for efficient transporation (hybrid vehicles, carpools, etc.) bike riding incentives bus transportation for large marketing events Other: Estimated annual VMT Potential annual VMT saved % Change

Aiready Doing	Plan To Do	ВМР-7	Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1 See description below under BMP-5.
	卤	вмр-8	Solar hot water heating Solar water heating systems include storage tanks and solar collectors. There are two types of solar water heating systems: active, which have circulating pumps and controls, and passive, which don't. Both of them would still require additional heating to bring them to the temperature necessary for domestic purposes. They are commonly used to heat swimming pools.
	ď	вмр-9	Energy conserving lighting Lighting is approximately 25% of typical electrical consumption. This BMP recommends installing or replacing existing light bulbs with energy-efficient compact fluorescent (CF) bulbs or Light Emitting Diode (LED) for your most-used lights. Although they cost more initially, they save money in the long run by using only 1/4 the energy of an ordinary incandescent bulb and lasting 8-12 times longer. Typical payback from the initial purchase is about 18 months.
		BMP-10	Energy Star Roof/Living Roof/Cool Roof Most roofs are dark-colored. In the heat of the full sun, the surface of a black roof can reach temperatures of 158 to 194 °F. Cool roofs, on the other hand, offer both immediate and long-term benefits including reduced building heat-gain and savings of up to 15% the annual air-conditioning energy use of a single-story building. A cool roof and a green roof are different in that the green roof provides living material to act as a both heat sink and thermal mass on the roof which provides both winter warming and summer cooling. A green (living) roof also reduces storm water runoff.
Ó	Ø		Bicycle Incentives Napa County Zoning Ordinance requires 1 bicycle rack per 20 parking spaces (§18.110.040). Incentives that go beyond this requirement can include on-site lockers for employees, showers, and for visitor's items such as directional signs and information on biking in Napa. Be creative!
			Bicycle route improvements Refer to the Napa County Bicycle Plan (NCPTA, December 2011) and note on the site plan the nearest bike routes. Please note proximity, access, and connection to existing and proposed bike lanes (Class I: Completely separated right-of-way; Class II: Striped bike lane; Class III: Signed Bike Routes). Indicate bike accessibility to project and any proposed improvements as part of the project on the site plan or describe below.

Iready Doing	Plan To Do	BMP-13	Connection to recycled water Recycled water has been further treated and disinfected to provide a non-potable (non-drinking water)
			water supply. Using recycled water for irrigation in place of potable or groundwater helps conserve water resources.
d	卤	BMP-14	Install Water Efficient fixtures WaterSense, a partnership program by the U.S. Environmental Protection Agency administers the review of products and services that have earned the WaterSense label. Products have been certified to be at least 20 percent more efficient without sacrificing performance. By checking this box you intend to install water efficient fixtures or fixtures that conserve water by 20%.
	卤	BMP-15	Low-impact development (LID) LID is an approach to land development (or re-development) that works with nature to manage storm water as close to its source as possible. LID employs principles such as preserving and recreating natural landscape features, minimizing effective imperviousness to create functional and appealing site drainage that treat storm water as a resource rather than a waste product. There are many practices that have been used to adhere to these principles such as bioretention facilities, rain gardens, vegetated rooftops, rain barrels, and permeable pavements. By implementing LID principles and practices, water can be managed in a way that reduces the impact of built areas and promotes the natural movement of water within an ecosystem or watershed. Please indicate on the site or landscape plan how your project is designed in this way.
₫	Ø		Water efficient landscape If your project is a residential development proposing in excess of 5,000 sq. ft. or a commercial development proposing in excess of 2,500 sq. ft. The project will be required to comply with the Water Efficient Landscape Ordinance (WELO). Please check the box if you will be complying with WELO or If your project is smaller than the minimum requirement and you are still proposing drought tolerant, zeroscape, native plantings, zoned irrigation or other water efficient landscape.
	Ø		Recycle 75% of all waste Did you know that the County of Napa will provide recycling collectors for the interior of your business at no additional charge? With single stream recycling it is really easy and convenient to meet this goal. To qualify for this BMP, your business will have to be aggressive, proactive and purchase with this goal in mind.

Plan To Do	BMP-18	Compost 75% food and garden material The Napa County food composting program is for any business large or small that generates food scraps and compostable, including restaurants, hotels, wineries, assisted living facilities, grocery stores, schools, manufacturers, cafeterias, coffee shops, etc. All food scraps (including meat & dairy) as well as soiled paper and other compostable - see http://www.naparecycling.com/foodcomposting for more details.
V	BMP-19	Implement a sustainable purchasing and shipping programs Environmentally Preferable Purchasing (EPP) or Sustainable Purchasing refers to the procurement of products and services that have a reduced effect on human health and the environment when compared with competing products or services that serve the same purpose. By selecting this BMP, you agree to have an EPP on file for your employees to abide by.
	BMP-20	Planting of shade trees within 40 feet of the south side of the building elevation Well-placed trees can help keep your building cool in summer. If you choose a deciduous tree after the leaves drop in autumn, sunlight will warm your building through south and west-facing windows during the colder months. Well-designed landscaping can reduce cooling costs by 20%. Trees deliver more than energy and cost savings; they are important carbon sinks. Select varieties that require minimal care and water, and can withstand local weather extremes. Fruit or nut trees that produce in your area are great choices, providing you with local food as well as shade. Please use the site or landscape plan to indicate where trees are proposed and which species you are using.
Ø	BMP-21	Electrical Vehicle Charging Station(s) As plug-in hybrid electric vehicles (EV) and battery electric vehicle ownership is expanding, there is a growing need for widely distributed accessible charging stations. Please indicate on the site plan where the station will be.
		Public Transit Accessibility Refer to http://www.ridethevine.com/vine and indicate on the site plan the closest bus stop/route. Please indicate if the site is accessed by transit or by a local shuttle. Provide an explanation of any incentives for visitors and employees to use public transit. Incentives can include bus passes, informational hand outs, construction of a bus shelter, transportation from bus stop, etc.
		™ BMP-19 BMP-20 BMP-21 BMP-21

Aiready Doing	Plan To De		
Ц	M	BMP-23	Site Design that is oriented and designed to optimize conditions for natural heating, cooling, and day lighting of interior spaces, and to maximize winter sun exposure; such as a cave. The amount of energy a cave saves is dependent on the type of soil, the microclimate, and the user's request for temperature control. Inherently a cave or a building burned into the ground saves energy because the ground is a consistent temperature and it reduces the amount of heating and cooling required. On the same concept, a building that is oriented to have southern exposure for winter warmth and shading for summer cooling with an east-west cross breeze will naturally heat, cool, and ventilate the structure without using energy. Please check this box if your design includes a cave or exceptional site design that takes into consideration the natural topography and sitting. Be prepared to explain your approach and estimated energy savings.
凶	Ø	BMP-24	Limit the amount of grading and tree removal Limiting the amount of earth disturbance reduces the amount of CO2 released from the soil and mechanical equipment. This BMP is for a project design that either proposes a project within an already disturbed area proposing development that follows the natural contours of the land, and that doesn't require substantial grading or tree removal.
		BMP-25	Will this project be designed and built so that it could qualify for LEED? BMP-25 (a)
		Pract	ices with Un-Measured GHG Reduction Potential
			Are you, or do you intend to become a Certified Green Business or certified as a"Napa Green Winery"? As part of the Bay Area Green Business Program, the Napa County Green Business Program is a free, voluntary program that allows businesses to demonstrate the care for the environment by going above and beyond business as usual and implementing environmentally friendly business practices. For more information check out the Napa County Green Business and Winery Program at www.countyofnapa.org.
			Are you, or do you intend to become a Certified "Napa Green Land"? Napa Green Land, fish friendly farming, is a voluntary, comprehensive, "best practices" program for vineyards. Napa Valley vintners and growers develop farm-specific plans tailored to protect and enhance the ecological quality of the region, or create production facility programs that reduce energy and water use, waste and pollution. By selecting this measure either you are certified or you are in the process of certification.

Already Doing	Plan To Do	BMP-28	Use of recycled materials There are a lot of materials in the market that are made from recycled content. By ticking this box, you are committing to use post-consumer products in your construction and your ongoing operations.
	Ø	BMP-29	Local food production
			There are many intrinsic benefits of locally grown food, for instance reducing the transportation emissions, employing full time farm workers, and improving local access to fresh fruits and vegetables.
V	包	BMP-30	Education to staff and visitors on sustainable practices This BMP can be performed in many ways. One way is to simply put up signs reminding employees to do simple things such as keeping the thermostat at a consistent temperature or turning the lights off after you leave a room. If the project proposes alternative energy or sustainable winegrowing, this BMP could include explaining those business practices to staff and visitors.
	Ø	BMP-31	Use 70-80% cover crop Cover crops reduce erosion and the amount of tilling which is required, which releases carbon into the environment.
	卤		Retain biomass removed via pruning and thinning by chipping the material and reusing it rather than burning on-site By selecting this BMP, you agree not to burn the material pruned on site.
		BMP-33	Are you participating in any of the above BMPS at a 'Parent' or outside location?
		BMP-34	Are you doing anything that deserves acknowledgement that isn't listed above?
		Commen	ts and Suggestions on this form?
		_	

Sources:

- 1. Napa County Bicycle Plan, NCTPA, December 2011
- 2. California Air Pollution Control Officers Associate (CAPCOA). January 2008. CEQA and Climate Change
- 3. Napa County General Plan, June 2008.
- 4. California Office of the Attorney General. 2010. Addressing Climate Change at at the Project Level available at http://ag.ca.gove/global warming/pdf/GW_mitigation_measures.pdf
- 5. U.S. Green Building Council (2009). LEED 2009 for New Construction and Major Renovations Rating System. Washington, DC: United States Green Building Council, Inc.
- 6. California Energy Commission (2008). Title 24, Part 6, of the California Code of Regulations: California's Energy Efficiency Standards for Residential and Nonresidential Buildings. Sacramento, CA: California Energy Commission.
- 7. U.S. Department of Energy (2010). Cool roof fact sheet.
- 8. http://www1.eere.energy.gov/buildings/ssl/ledlightingfacts.html
- 9. Compact Fluorescent Light Bulbs". Energy Star. Retrieved 2013-05-01.
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- 15. http://www.napasan.com/Pages/ContentMenu.aspx?id=109
- 16. http://water.epa.gov/polwaste/green/index.cfm

PROJECT STATEMENT FOR

RAYMOND/TICEN RANCH WINERY APN 030-270-013, 031 & -012

849 Zinfandel Lane, St. Helena, CA 94574

The application is a major modification for the existing Raymond Winery (APN 030-270-013) and includes a proposed merging of the Ticen Ranch property (APN 030-270-012) located on Highway 29. The Ticen Ranch parcel is adjacent to the Raymond Ranch parcel. This application replaces a previous application that was for the Raymond Winery only. The current application contains the same requests as were indicated in the revised project description on the Raymond Winery major mod, now withdrawn, and it proposes the conversion of the historic Ticen Ranch house to winery accessory use. The application also proposes a new main entry for the Raymond/Ticen Ranch Winery, which is just south of the existing access for the residence on Highway 29. Caltrans is currently constructing a continuous left-turn lane on Highway 29 in front of the Ticen Ranchhouse.

What is noteworthy about this application is what it does <u>not</u> represent or request. There is no request for an increase in production, no increase in the tours/tastings numbers from those previously approved, no increase in the winery marketing plan, and no new structures proposed. Although the historic Ticen residence is located within the 600-ft. setback from Highway 29, a variance is not required because County Code provides for re-use of existing structure that pre-date the WDO, for winery uses. The proposed new entry will also divert traffic from the Raymond Winery's current entry on Zinfandel Lane, accommodating it via Highway 29.

In addition, this application represents a proposal for the applicant to bring into compliance several discrepancies from is currently approved winery use permit. First, the winery now employs 90 persons, 66 employees more than the 24 persons contained in an earlier use permit. In an effort to propose a self-mitigating plan, the employees will have staggered work hours so that peak traffic hours are avoided to the extent possible. We received assistance and direction from Crane Transportation Group in developing the commute hours plans (see subsequent section for details). Additionally, we are providing "as-built" drawings of all structures on both the Raymond and Ticen parcels, with indications of present and proposed uses. The drawings depict the compliance requests where conversion of space is proposed so that certain of the buildings or portions of buildings may be improved for winery (instead of residential or production) uses. The applicant has already complied with a recent Code violation letter indicating the need to remove a vineyard viewing platform and that facility was removed from the property.

The applicant is in compliance with his production level of 750,000 gallons per year, with up to 900,000 gallons per year averaged over a three-year period. He is also compliant with the County's 75 Percent Grape Source Rule, via a recent agreement with the County whereby production can go up to a maximum of 900,000 gallons per year, averaged over a three-year period.

The proposals for this winery use permit include the following.

- (1) Modification of the Raymond Winery use permit to include and merge the Ticen parcel: Includes a proposal for a new primary winery entry off Highway 29 and re-use of the Ticen residence and barn for winery uses, accessory and production, respectively.
- (2) Refiguration of the winery access road to reflect Highway 29 entry and integrate uses on all three parcels: Highway 29 will be the primary entry for visitors and employees and Zinfandel Lane will accommodate more of the production-oriented traffic. This will diminish reliance on Zinfandel Lane for most visitors and employees of the winery. Highway 29 has a continuous left-turn lane installation currently underway by Caltrans.
- (3) No changes to production or visitation: The proposal is to maintain current levels.
- (4) <u>Increase in winery employees from the level reflected in the current permit (24)</u> to the current level (90)
- (5) <u>Increase on-site parking from 81 spaces to 162 spaces</u>: See site plans for parking areas, one of which is proposed in proximity to the Ticen residence.
- (6) Expansion of sanitary septic wastewater treatment system: As per Summit Engineering Wastewater Feasibility Report and see expanded septic system in proximity to Ticen ranch house.
- (7) Changes in hours of winery operation and visitation as part of self-mitigating plan: See description of hours for flexible employee work schedules and avoidance of peak hours for visitation and events.
- (8) Conversion of some production space in existing winery structures to accessory use, within the County's 60/40 percent threshold: Conversion of some of these spaces would involve bringing the structures up to current Building Code. This includes conversion of approximately 10,670 sq. ft. of space within existing winery structures and an 855-sq. ft. residential pool house (swimming pool to be demolished and the area landscaped) from residential to winery use, as well as conversion of the historic Ticen residence to winery accessory uses (tasting room and winery offices) and the existing barn to be converted to winery production storage use.
- (9) Construction of a 2,500-sq. ft. vineyard viewing platform
- (10) <u>Improvements to an existing structure to serve as a pet dog comfort station for winery visitors</u>

- (11) Addition of two more water storage tanks (for a total of 20,000 gallons of additional storage and a total storage amount of 30,000 gallons) for fire protection: The current plan identifies a reservoir and swimming pool for fire protection water source, which is no longer allowed by CDF. Tanks will go in the area where the existing 10,000-gallon tank is located.
- (12) <u>Proposals for outdoor areas</u>: The applicant proposes to move an existing approved commercial kitchen from inside one of the winery structures to an outdoor area. They also request the ability to have certain of the winery marketing plan events outdoors. The request includes the ability to have outdoor public art installations on areas up to one acre maximum in size (collectively). And the applicant requests addition of the A.B. 2004 ("Picnic" Ordinance) which allows for consumption of alcoholic beverages on specifically identified (see site plan) areas of the winery.

Winery Marketing Plan

Although the applicant proposes no increases in the visitation in his current winery marketing plan, he is proposing some reorganization of events in terms of size. The visitation most important to the winery's direct-to-consumer wine sales are the daily tours/tastings and the smaller winery events that offer a focused experience for the winery customer. Larger events are almost always associated with a charitable effort in the Napa Valley. The owners of the property are quite involved with a wide range of philanthropic endeavors, including the Napa Valley Wine Auction and many other smaller auctions and activities.

For ease of processing, we offer the following as the current proposal.

<u>Tours & Tastings</u>: A maximum of 400 persons daily. As a pre-Winery Definition Ordinance (WDO) winery, the Raymond Winery is open to the general public.

<u>Focused Marketing Events with Food</u>: (existing winery marketing plan somewhat reformatted relative to numbers at specific events)

One event per day with up to 10 persons attending Two events weekly with up to 30 persons attending Two events monthly with up to 100 persons attending

Food will be served at some of the above events, as well as with some of the wine tastings. Food will be provided by caterers for larger of the events. Some food will be provided by the approved on-site commercial kitchen, which can also serve as a caterers' staging area.

Applicant requests approval of A.B. 2004 ("Picnic" Ordinance) and also the ability to have some of the marketing events as outdoor events.

Self-Mitigation Plan for Employee Work Hours and Visitor Hours

The new entry on Highway 29 represents a significant reduction of traffic on Zinfandel Lane. As a further performance standard related to reducing VMT (vehicular miles traveled), the applicant requested input from traffic engineers at Crane Transportation Group and is willing to adapt to revised hours of operation and visitation where possible. The results of this effort are as follows, based on feedback from Crane Transportation Group.

Recommended employee shift change times:

Weekdays: Begin work by 7:30 AM or not until 9:15-9:30 AM End work by 2:30-2:45 PM or no earlier than 6:00-6:15 PM

Recommended marketing event times:

Weekdays: Midday events begin with no time restrictions, as the winery is not open for visitation until 10:00 AM. Mid-day events should end by 2:30 PM.

Afternoon Events: Should begin by 2:30-2:45 PM and end after 6:00 PM.

Event Events: Begin no earlier than 6:15-6:30 PM.

Weekend Days: Midday events have no beginning time restrictions and end by 1:30 PM. Afternoon events begin by 2:00 PM and end after 5:00 PM. Event events begin no earlier than 5:30-6:00 PM.

Other measures that can reduce traffic during peak-hour traffic periods include the following.

Employee car and vanpool person, with one person to be named coordinator for same. This person will develop incentives for employees to use the program and report to the County.

For administrative employees, establish a tele-commute and work at home some days program. Allow flexible work hours (within the parameters of peak-hour commute periods to avoid). Allow longer Monday through Thursday work hours, with the possibility of every Friday or every Friday off and/or considered "work at home."

The applicant is willing to be part of a collective program whereby employee shuttles are shared and financed with the involvement of other wineries.

Summary

This is a winery use permit modification that represents no intensification of use other than recognition of the current winery employee level. No production or visitation increases are proposed. The addition/merging of the Ticen property represents an opportunity to remove a significant amount of traffic from Zinfandel Lane, a major collector. The applicant also represents an opportunity for a viable re-use and preservation of an existing historic cultural resource that is associated with the Ticen house and barn.

Finally, this new application represents a means of the winery bringing all uses into compliance without the construction of any new winery structures.

We believe the traffic analysis associated with this application will show an appreciable improvement relative to VMT in the peak-hour periods and is very likely to result in a finding of "no significant impact" relative to traffic. We intend to finalize the traffic analysis once direction as to scope of work is provided from County staff during the 30-day response period that follows filing of the application.

The applicant intends to reach out to neighbors and hold meetings where possible to answer questions and concerns about the new application. But as noted, the intensity of use is not proposed to increase other than recognition of the current levels of employees commuting to the winery for work. And we believe that the Ticen Ranch parcel addition represents an important opportunity to speak to some of the issues discussed relative to the Raymond Winery initial use permit mod application.

PROJECT REVISION STATEMENT

Raymond-Ticen Ranch Winery - Major Modification to Use Permit, Application No. P15-00307

I hereby revise Raymond-Ticen Ranch Winery, Major Modification to Use Permit Application No. P15-00307, a request for: 1) amendment to the existing Use Permit that allows operation of Raymond Vineyard and Cellars' winery with visitation and marketing events at 849 Zinfandel Lane (Assessor's Parcel No. 030-270-013); and 2) expansion of the winery's administrative, marketing and hospitality operations to 1584 St. Helena Highway (Assessor's Parcel No. 030-270-012), south of the city of St. Helena, California, in order to include the measures specified below:

MM BIO-1:

A qualified wildlife biologist knowledgeable in bat biology and behavior shall conduct a survey in order to determine presence or absence of bats and bat roosts in the garage building proposed to be demolished on the Ticen Ranch parcel. The survey shall include both day and night monitoring within a minimum, 24-hour period and shall be conducted in summer, during months of peak bat activity (June 1 through August 31).

The biologist shall compile his or her findings, along with his or her resume or statement of qualifications, into a report that shall be submitted to the Napa County Planning Division for the Planning Division's review and approval. If the biologist finds that bats or roosts are present in the garage building and determines that the roosts support special-status bat species, then the biologist's report shall include a program for removal of the bat population from the structure. The program shall, at a minimum, identify: a) installation of artificial roosts on the property, of adequate number and size to support the estimated population of the roosts as observed by the biologist, with the artificial roosts installed no fewer than 15 days prior to commencement of the eviction process; b) location(s) for placement of artificial roosts on the property, with consideration given to identifying locations proximate to the garage building and that would minimize potential impacts of construction noise on any relocated bat populations; and c) a method to progressively secure the garage building as a means to humanely evict the bat population from the structure, with the eviction process to be completed no more than 30 days prior to demolition of the structure

Eviction of the bats shall be scheduled so as not to occur during bat breeding/maternity roosting (approximately April 15 through August 31) or when bats are in torpor (approximately October 15 through March 1) of any year. The process of humane eviction and installation of the artificial roosts shall be overseen by the biologist.

The biologist's survey shall remain valid for up to one year from the last date of the survey. If the garage building is not demolished within one year of the latest date of survey of the structure, then the biologist shall conduct a new survey prior to demolition of the structure, following the procedure outlined in the above paragraphs.

MM TCR-1:

Prior to commencement of construction of project improvements on the Ticen Ranch parcel, the permittee shall coordinate with one or more representatives of a California Native American tribe that is traditionally and culturally affiliated with the project area pursuant to Public Resources Code Section 21080.3.1. Pre-construction coordination shall, at a minimum, include the following:

- a. Submittal of copies of grading plans to the tribal representative, concurrently with submittal of the grading permit application to the Napa County Planning, Building & Environmental Services Department (PBES).
- b. Training of construction field crews, by a tribal representative, of the potential for presence of Native American resources on the property, the potential types of resources that could be found on-site, and the procedures to follow in the event of discovery of such resources.
- c. Presence of a tribal representative on-site during survey/marking and initial rough grading of improvements (vehicular access roads and parking stalls) on the Ticen Ranch parcel.

Raymond Vineyard and Cellar further commit themselves and successors-in-interest to (a) inform any future purchasers of the property of the above commitments; (b) include in all property leases a provision that informs the lessee of these restrictions and binds them to adhere to them, and (c) inform in writing all persons doing work on this property of these limitations.

Raymond Vineyard and Cellar understands and explicitly agrees that with restreamlining Act (Government Code Sections 63920-63962) deadlines, this date on which said application will be considered complete is the date on where the country Department of Planning, Building and Environment of Planning and Environment	revised application will be treated as a new project. The new ich an executed copy of this project revision statement is
West 5	12-16-16
Alain Leonnet, Chief Executive Officer,	Date
for Raymond Vineyard and Cellar, Property Owner	



Use Permit Exhibits for:

Raymond Winery

849 Zinfandel Lane, St. Helena, CA

APN: 030-270-013-000 / 030-270-012-000

SYMBOLS

101

GRID LINE

STORAGE ROOM IDENTIFICATION

ROOM NAME

ROOM NUMBER

DOOR NUMBER

REFER TO DOOR SCHEDULE

WINDOW NUMBER

REFER TO WINDOW SCHEDULE

REFER TO WALL SCHEDULE

REVISION NUMBER

<u>AE</u>	BREVI	<u> 4TI</u>	ONS				
&	AND	EXP JT	EXPANSION JOINT		METAL	_	TDEAD
@	ANGLE AT	EXT	EXTERIOR	MTL	METAL	T TB	TREAD TOWEL BAR
w q	CENTERLINE	FA	FIRE ALARM	(N)	NEW	TEL	TELEPHONE
[]	CHANNEL	FAU	FORCED-AIR UNIT	NEC	NATIONAL ELECTRICAL	TEMP	TEMPERED
Ø	DIAMETER/ROUND	FD	FLOOR DRAIN	CODE	NATIONAL FIDE	T&G	TONGUE & GROOVE
" —	PARALLEL PERPENDICULAR	FDN FE	FOUNDATION FIRE EXTINGUISHER	NFPA	NATIONAL FIRE PROTECTION	THK TOC	THICK TOP OF CONCRETE
#	NUMBER	FEC	FIRE EXTINGUISHER		ASSOCIATION	TOW	TOP OF WALL
			CABINET	NIC	NOT IN CONTRACT	TV	TELEVISION
AB	ANCHOR BOLT	FF	FINISH FLOOR	NO	NUMBER	TYP	TYPICAL
AC ACOUST	ASPHALTIC CONCRETE ACOUSTICAL	FIN FLR	FINISH FLOOR	NTS	NOT TO SCALE	UON	UNLESS OTHERWISE
AD	AREA DRAIN	FLUOR	FLUORESCENT	O/	OVER	0011	NOTED
ADA	AMERICANS WITH	FOC	FACE OF CONCRETE				
AD I	DISABILITIES ACT	FOF	FACE OF FINISH	OBSC OC	OBSCURE ON CENTER	VERT VGDF	VERTICAL VERTICAL-GRAIN
ADJ	ADJUSTABLE OR ADJACENT	FOS FOM	FACE OF STUD FACE OF MASONRY	OD	OUTSIDE DIMENSION	VGDF	DOUGLAS FIR
AFF	ABOVE FINISH FLOOR	FP	FIREPROOF	OH	OVERHANG	VOL	VOLUME
ALUM	ALUMINUM	FS	FLOOR SINK	OPNG	OPENING		
ALT APROX	ALTERNATE APPROXIMATE	FT FTG	FOOT/FEET FOOTING	OPP	OPPOSITE	W W/	WASHER WITH
ARCH	ARCHITECTURAL	FURR	FURRING	PERM	PERMANENT	W/O	WITHOUT
ASPH	ASPHALT	FUT	FUTURE	PL	PLATE OR	WC	WATER CLOSET
AV	AUDIO VISUAL	•	0.10	DI AO	PROPERTY LINE	WD	WOOD
BD	BOARD	G GA	GAS GAUGE	PLAS PLYWD	PLASTER PLYWOOD	WH WNDW	WATER HEATER WINDOW
BLDG	BUILDING	GALV	GALVANIZED	PNL	PANEL	WP	WATERPROOF
BLK	BLOCK	GB	GRAB BAR	PSI	POUNDS PER SQ. INCH		
BLKG BM	BLOCKING BEAM	GD GEN	GARBAGE DISPOSAL GENERAL	PT PTDF	POINT PRESSURE TREATED	WSCT WT	WAINSCOT WEIGHT
BOT	BOTTOM	GFCI	GROUND FAULT CIRCUIT INTERRUPTER	FIDE	DOUGLAS FIR	WW	WELDED WIRE
CAB	CABINET	GL	GLASS	(R)	REMOVE		
CB CBC	CATCH BASIN CALIFORNIA BUILDING	GR GSM	GRADE GALVANIZED	RA	RISER RETURN AIR		
CDC	CODE	GSIVI	SHEET METAL	RAD	RADIUS		
CMC	CALIFORNIA MECHANICAL	GYP	GYPSUM	RD	ROOF DRAIN		
ODD	CODE		LIGOT DID	REC	RECESSED		
CPD CODE	CALIFORNIA PLUMBING	HB HD	HOSE BIB HEAD	REF REFR	REFERENCE REFRIGERATOR		
CEC	CALIFORNIA ENERGY CODE		HEADER	REG	REGULAR		
	OR CALIFORNIA ENERGY		HANGER	REINF	REINFORCED		
CEM	COMMISSION CEMENT	HORIZ	HORIZONTAL	REQ RESIL	REQUIRED		
CI	CAST IRON	HR HT	HOUR HEIGHT	REV	RESILIENT REVISION		
CJ	CONTROL JOINT	HW	HOT WATER	RM	ROOM		
CLG	CEILING			RO	ROUGH OPENING		
CLR CMU	CLEAR CONCRETE MASONRY UNIT	ID FINI	INSIDE DIMENSION INCH	RWD	REDWOOD		
COL	COLUMN	INSUL	INSULATION	SA	SUPPLY AIR		
CONC	CONCRETE	INT	INTERIOR	SCD	SEE CIVIL DWGS		
CONN CONTR	CONNECTION CONTRACTOR	JAN	IANITOD	SCHED SECT	SCHEDULE SECTION		
CONTR	COLD WATER	JST	JANITOR JOIST	SED	SEE ELECTRICAL DWGS		
		JT	JOINT	SH	SHELF		
DBL	DOUBLE	L/IT	WITOUEN	SHR	SHOWER		
DET DF	DETAIL DOUGLAS FIR OR	KIT	KITCHEN	SHT SIM	SHEET SIMILAR		
Di	DRINKING FOUNTAIN	LAB	LABORATORY	SL	SLIDING		
DIA	DIAMETER	LAM	LAMINATE	SLD	SEE LANDSCAPE DWGS		
DIAG	DIAGONAL	LAV	LAVATORY	SMD	SEE MECHANICAL DWGS		
DIM DN	DIMENSION DOWN	LB LT	POUND LIGHT	SPD SPEC	SEE PLUMBING DWGS SPECIFICATION OR		
DR	DOOR		210111	0. 20	SPECIAL		
DS	DOWNSPOUT	MACH	MACHINE	SQ	SQUARE		
DWG DWR	DRAWING DRAWER	MAINT MAX	MAINTENANCE MAXIMUM	SSD S.STL	SEE STRUCTURAL DWGS STAINLESS STEEL		
DWK	DRAWER	MC	MEDICINE CABINET	STD	STANDARD		
(E)	EXISTING	MECH	MECHANICAL	STL	STEEL		
EA ELEV	EACH	MEMB	MEMBRANE	STOR	STORAGE		
ELEV ELECT	ELEVATION OR ELEVATOR ELECTRICAL	MFR MIN	MANUFACTURER MINIMUM	STRUCT SUSP	STRUCTURAL SUSPENDED		
EMER	EMERGENCY	MIR	MIRROR	SW	SHEAR WALL		
EQ	EQUAL	MISC	MISCELLANEOUS	SYM	SYMMETRICAL		
EXP	EXPANSION	МО	MASONRY OPENING	SYS	SYSTEM		

SHOWN ON THESE PLANS.

SECTION IDENTIFICATION

EXTERIOR ELEVATION

INTERIOR ELEVATION

ELEVATION IDENTIFICATION

DETAIL IDENTIFICATION

SECTION LOCATION

9. PAUL KELLEY ARCHITECT SHALL HAVE NO CONTROL OR CHARGE OF AND SHALL NOT BE RESPONSIBLE FOR CONSTRUCTION MEANS, METHODS, TECHNIQUES, SEQUENCES OR PROCEDURES FOR ANY SAFETY PRECAUTIONS AND PROGRAMS IN CONNECTION WITH THE

PAUL KELLEY ARCHITECT ASSUMES NO RESPONSIBILITY FOR PERFORMANCE OF PRODUCTS OR MATERIALS

11. THE CONTRACTOR SHALL FURNISH ALL SYSTEMS COMPLETE AND WITH ALL ACCESSORIES REQUIRED FOR INSTALLATION IN ACCORDANCE WITH EXCELLENT AND ACCEPTABLE TRADE PRACTICE.

PROJECT NOTES SHEET INDEX

A1.01

A1.10

AA2.13

AA2.20

AA2.21a

AF2.11a

AF4.11

CALIFORNIA (CODE OF REGULATIONS TITLE 24
PART 1:	2013 BUILDING STANDARDS ADMINISTRATIVE CODE
PART 2:	2013 CALIFORNIA BUILDING CODE
PART 2.5:	2013 CALIFORNIA RESIDENTIAL CODE
PART 3:	2013 CALIFORNIA ELECTRICAL CODE
PART 4:	2013 CALIFORNIA MECHANICAL CODE
PART 5:	2013 CALIFORNIA PLUMBING CODE
PART 6:	2013 CALIFORNIA ENERGY CODE
PART 7:	2013 CALIFORNIA ELEVATOR SAFETY
	CONSTRUCTION CODE
PART 8:	2013 CALIFORNIA HISTORICAL BUILDING CODE
PART 9:	2013 CALIFORNIA FIRE CODE
PART 10:	2013 CALIFORNIA EXISTING BUILDING CODE
PART 11:	2013 CALIFORNIA GREEN BUILDING CODE
PART 12:	2013 CALIFORNIA REFERENCED STANDARDS CODE

BUILDING CODES - AS APPLICABLE:

THE CONTRACTOR SHALL PROVIDE WORKMAN'S COMPENSATION INSURANCE, LIABILITY INSURANCE AND A PERFORMANCE BOND IN THE AMOUNT OF THE COST OF CONSTRUCTION.

THE CONTRACTOR SHALL GUARANTEE ALL LABOR AND MATERIAL FOR A MINIMUM OF ONE YEAR. EXCEPTION: ROOF SHALL BE GUARANTEED FROM LEAKAGE FOR A MINIMUM OF TWO YEARS OR AS SPECIFIED.

3. THE CONTRACTOR SHALL VERIFY ALL SITE CONDITIONS

4. THE CONTRACTOR SHALL VERIFY EASEMENTS (PUBLIC OR PRIVATE) FOR SEWER, WATER, ELECTRICAL, TELEPHONE CABLE T.V. AND GAS PRIOR TO STARTING CONSTRUCTION. THE CONTRACTOR SHALL VERIFY ALL UTILITY DATA AND LOCATIONS PRIOR TO ANY WORK. ONSITE UTILITIES SHALL BE COORDINATED WITH THE APPROPRIATE AGENCY OR UTILITY COMPANY.

5. WRITTEN DIMENSIONS TAKE PRECEDENCE OVER DRAWINGS. DO NOT SCALE THE DRAWINGS. WHERE DISCREPANCIES OCCUR, NOTIFY PAUL KELLEY ARCHITECT

6. ACCEPT NO INK OR PENCIL CORRECTIONS OR SUBSTITUTIONS TO THESE DRAWINGS WITHOUT THE ARCHITECT'S WET SIGNATURE. PAUL KELLEY ARCHITECT SHALL BE HELD HARMLESS FOR ALL CHANGES NOT IN CONFORMANCE WITH THIS PROVISION.

7. ALL USERS OF THESE DRAWINGS AGREE BY USING THESE DRAWINGS TO HOLD PAUL KELLEY ARCHITECT HARMLESS FOR ANY AND ALL WORK THAT DOES NOT CONFORM TO REQUIREMENTS AND MINIMUM STANDARDS OF THE APPLICABLE BUILDING CODES, LOCAL ORDINANCES, AND ACCEPTABLE STANDARDS.

8. THESE DRAWINGS ARE THE PROPERTY OF PAUL KELLEY ARCHITECT AND ARE NOT TO BE USED IN WHOLE OR IN PART FOR ANY WORK OTHER THAN AT THE LOCATION

Title Sheet Existing Site Plan Proposed Site Plan Existing Area Site Plan Proposed Area Site Plan Enlarged Area Site Plan Existing Area Site Plan Proposed Area Site Plan **BUILDING - A Building Area Analysis Building Occupancy Analysis** Existing Ground Floor Plan / Demo Plan Proposed Ground Floor Plan Proposed Ground Floor Plan

Proposed Ground Floor Occupancy Plan Proposed Ground Floor Egress Plan Existing Second Floor Plan / Demo Plan Proposed Second Floor Plan Proposed Second Floor Plan Proposed Second Floor Occupancy Plan Proposed Second Floor Egress Plan

AA2.23 AA2.30 Existing Roof Plan / Demo Plan Proposed Roof Plan **Existing Exterior Elevations** Proposed Exterior Elevations AA4.20 Existing Exterior Elevations

AA4.21 Proposed Exterior Elevations Existing Floor Plan / Demo Plan AB2.11 Proposed Floor Plan Proposed Floor Plan

Existing Roof Plan Existing Exterior Elevations AB4.11 Proposed Exterior Elevations HERBARIUM Proposed Floor / Roof Plan

AC4.11 Proposed Exterior Elevations **FRENCHIE** AD2.11 Proposed Floor / Roof Plan Proposed Exterior Elevations VINEYARD VIEWING PLATFORM Proposed Floor Plan

Proposed Floor Plan Proposed Exterior Elevations **DEMONSTRATION KITCHEN** Proposed Floor Plan

Proposed Floor Plan

Proposed Exterior Elevations

SHEET INDEX (cont.)

TICEN PARCE	L - WINERY ACCESSORY BUILDIN
AG2.10	Existing Lower Floor / Demo Plan
AG2.11	Proposed Lower Floor Plan
AG2.11a	Proposed Lower Floor Plan
AG2.20	Existing Upper Floor / Demo Plan
AG2.21	Proposed Upper Floor Plan
AG2.21a	Proposed Upper Floor Plan
AG2.30	Existing / Demo Roof Plan
AG2.31	Proposed Roof Plan
AG4.10	Existing Exterior Elevations
AG4.11	Proposed Exterior Elevations
AG4.20	Existing Exterior Elevations
AG4.21	Proposed Exterior Elevations
TICEN PARCE	L - AG EXPERIENCE BUILDING
AH2.10	Existing Floor / Demo Plan
AH2.11	Proposed Floor Plan
AH2.11a	Proposed Floor Plan
AH2.30	Existing / Demo Roof Plan
AH2.31	Proposed Roof Plan
AH4.10	Existing Exterior Elevations

Proposed Exterior Elevations Existing Floor Plan Existing Floor Plan AI2.30 Existing Roof Plan

Proposed Exterior Elevations

Existing Exterior Elevations

BARREL WORK AREA AJ2.10a Existing Floor Plan AJ2.10 Existing Floor Plan AJ2.30 Existing Roof Plan

BUILDING - C **Existing Ground Floor Plan Existing Ground Floor Plan** AK2.20a Existing Second Floor Plan AK2.20 Existing Second Floor Plan AK2.30 Existing Roof Plan

CIVIL UP1 Overall Site Plan UP2 Tasting Room Site Plan UP3 Raymond Parcel Site Plan UP4 Coverage & Development Area - Existing Site UP5 Coverage & Development Area - Proposed Site UP6 Grading & Drainage Plan - Ticen Parcel UP7 Grading & Drainage Plan - Raymond Parcel UP8 Landscape Plan

CONTACTS

RAYMOND WINERY ARCHITECT Paul Kellev Tom Blackwood **Boisset Family Estates** Paul Kelley Architect, Inc. 1436 Second Street #162 849 Zinfandel Lane St. Helena, CA 94574 Napa, CA 94559 800-878-1123 (707) 257-1148 paul@paulkelleyarchitecture.com email: tom.blackwood@boisset.com CIVIL Land Use Planner Demae Rubins

Donna Oldford Plans 4 Wine 2620 Pinot Way St. Helena, CA 94574 (707) 963-5832 dboldford@aol.com

Project Historian Naomi Mirogilo **Architectural Resources Group** 9 Pier 9, #107 San Francisco, CA 9411 (415) 421-1680

Summit Engineering, Inc.

Santa Rosa, CA 95403

demae@summit-sr.com

(707) 537-0775

463 Aviation Blvd., Ste 200

SCOPE OF WORK

Please refer to submitted Project Description

PROJECT DATA

030-270-013-000 / Assessor Parcel Number(s): 030-270-012-000 849 Zinfandel Lane Project Address: St. Helena, CA 94574 Occupancy: Construction Type: Zoning:

See Floor Area Summary: Floor areas: (Raymond Parcel) - Sheet A1.11 (Ticen Ranch Parcel) - Sheet A1.21

Proposed Total Accessory to Production Ratio: Accessory: 26,007 s.f. Production: 124,519 s.f. Raymond Parcel Ticen Ranch Parcel Accessory: 3,984 s.f. Production: -----Accessory: 29,991 s.f. Production: 124,519 s.f.

Total Accessory to Production Ratio = 0.240 (Not to exceed (0.400)

Lot Area: (Raymond Parcel - APN 030-270-013) -2,625,695 sf (60.2 acres)

(Ticen Ranch Parcel - APN 030-270-012) -1,106,743 sf (25.4 acres)

LOP(within 1500 ft.): Bommarito Ranch

Non-LOP (withing 1500 ft.): Whitehall Lane Winery

Parking Area Summary: <u>Employee</u> **Existing Raymond Parcel** 42 spaces 47 spaces Proposed Raymond Parcel 50 Spaces Proposed Ticen Parcel 11 Spaces -----103 spaces 47 spaces

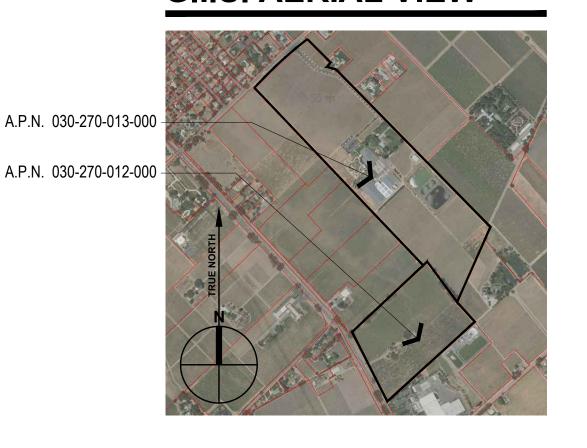
ENVIRONMENTAL DATA

(AT TIME OF PLAN PREPARATION)

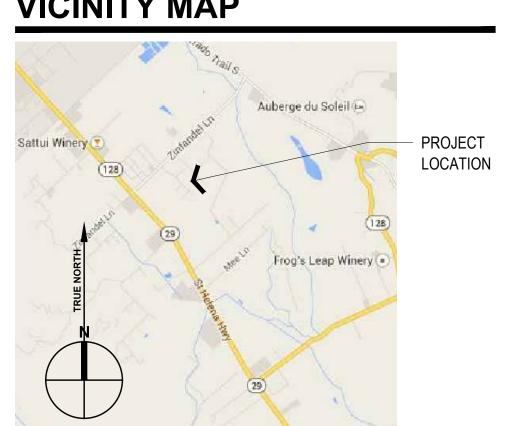
Faults:	030-270-013-000: 030-270-012-000:	No Alquist Priolo faults found No Alquist Priolo faults found
FEMA Flood Zone:	030-270-013-000: 030-270-012-000:	Parcel falls within FEMA Flood Zone Parcel not in FEMA Flood Zone
Fire Hazard Severity:	030-270-013-000: 030-270-012-000:	No Fire Hazard Severity rating found No Fire Hazard Severity rating found
GW Ordinance:	030-270-013-000: 030-270-012-000:	Parcel not within Groundwater Deficient Area Parcel not within Groundwater Deficient Area
Landslides:	030-270-013-000: 030-270-012-000:	No Landslides found No Landslides found
Local Drainage:	030-270-013-000: 030-270-012-000:	Napa River - Lower St. Helena Reach, Bale Slough Bale Slough
Soil Type:	030-270-013-000: 030-270-012-000:	Pleasanton Loam, 0 to 2 percent slopes Pleasanton Loam, 0 to 2 percent slopes
Special Species:	030-270-013-000: 030-270-012-000:	No Special Species found No Special Species found
Spotted Owls:	030-270-013-000: 030-270-012-000:	No Spotted Owls found No Spotted Owls Found
HazMat Releases:	030-270-013-000:	LOP (within 1500 ft.): Bommarito Ranch No Non-LOP hazardous materials releases found

030-270-012-000:

G.I.S. AERIAL VIEW



VICINITY MAP





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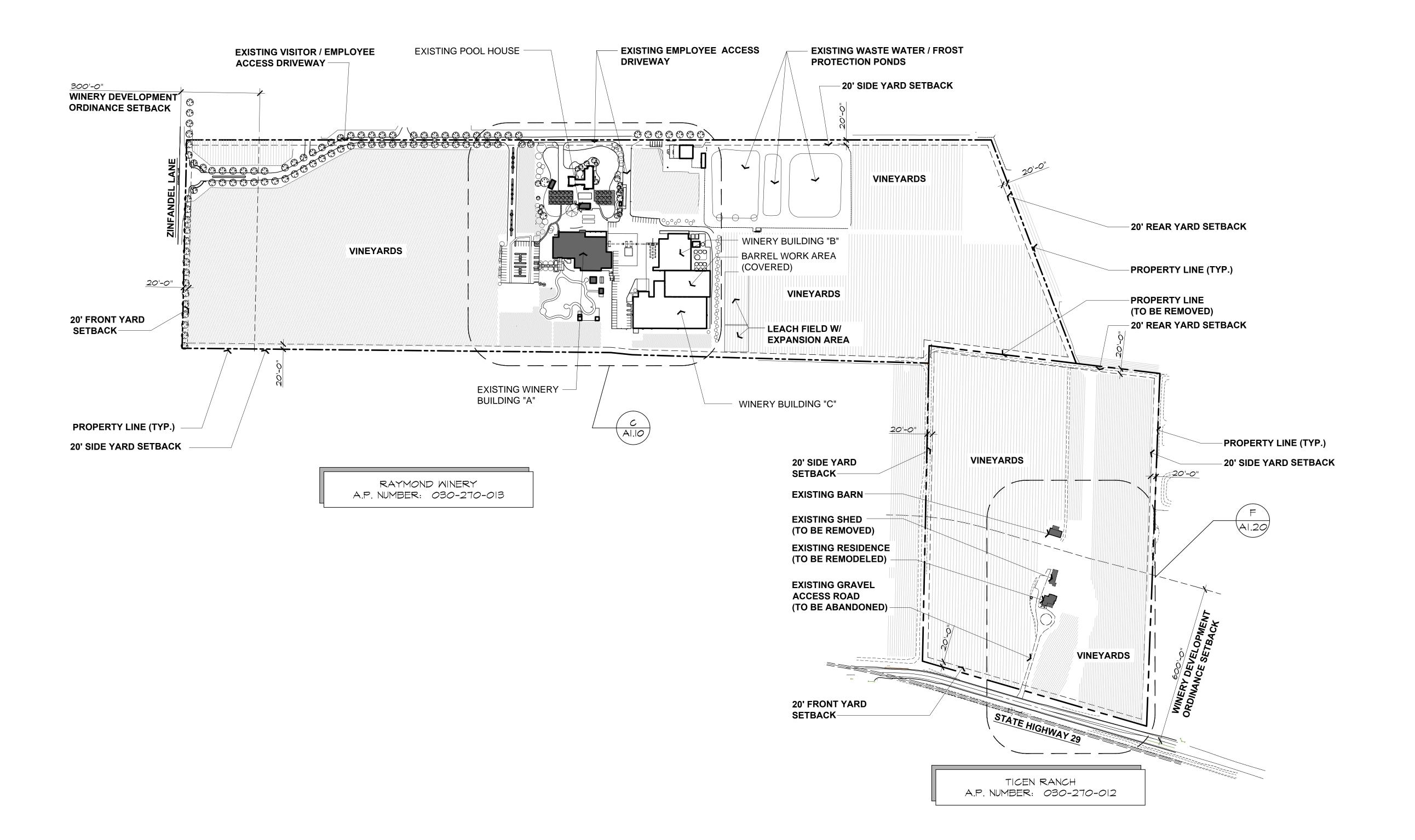
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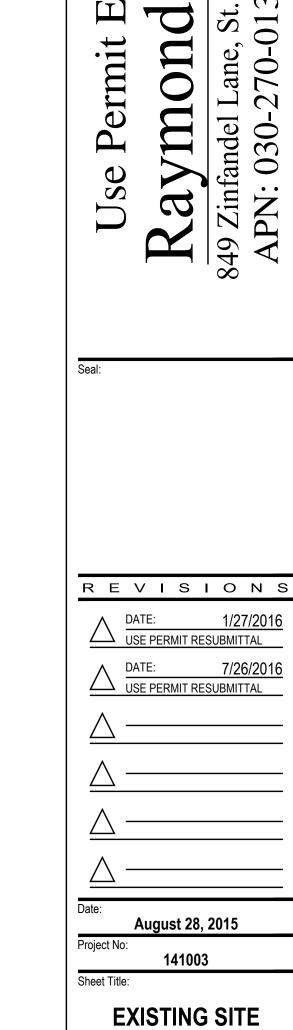
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August 28, 2015

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TITLE SHEET





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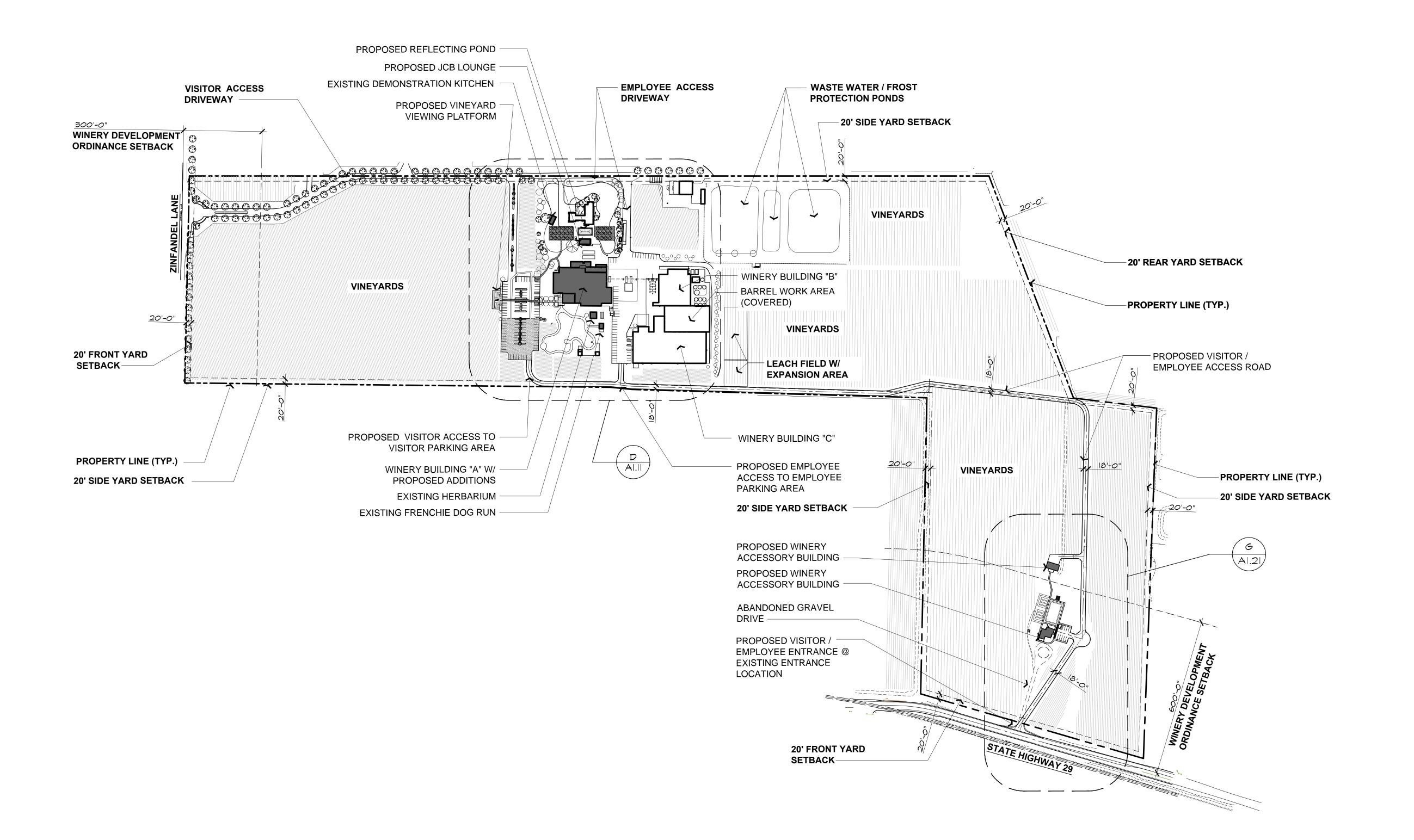
Architect and have been prepared specifically for this project. These drawings are not to be used for any other project, by any other entity or in another location.

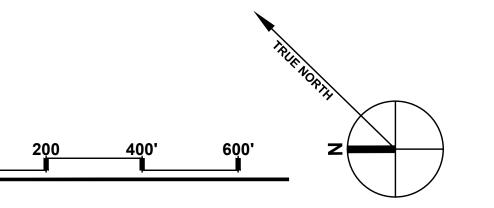
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EXISTING SITE PLAN SCALE: 1" = 200'

A1.00

PLAN





B PROPOSED SITE PLAN

SCALE: 1" = 200'

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Use Permit Exhibits for Alaymond Winery

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 DATE:
 1/27/2016
 USE PERMIT RESUBMITTAL
 7/26/2016
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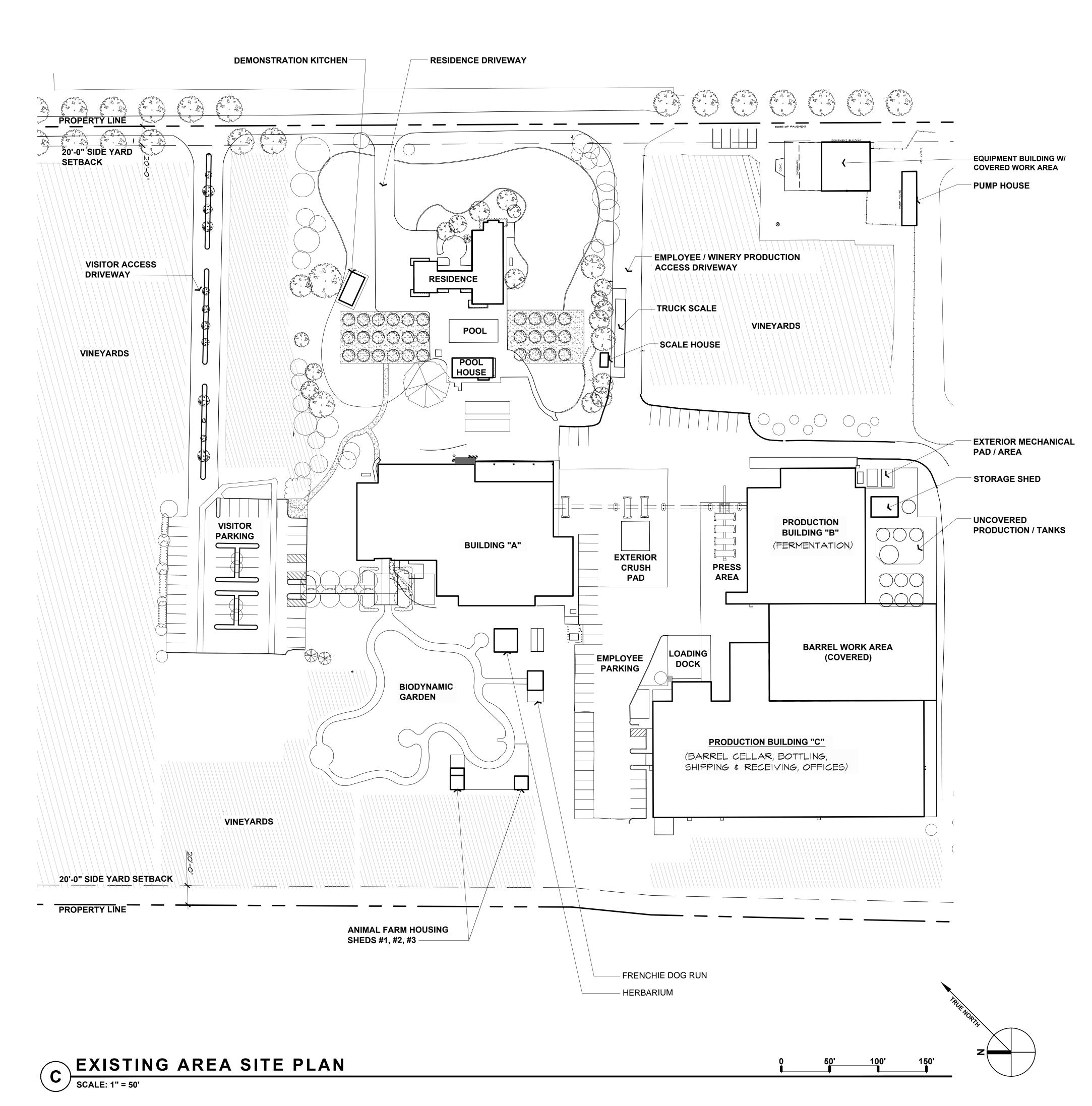
PROPOSED SITE PLAN

A1.01

Raymond Vineyards - Floor Area Summary

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iround Floor arrel / Cased Goods Storage arrel / Storage #1	17,353	
arrel / Cased Goods Storage		43,074
arrel Storage #1 arrel Storage #2 tillity #1	9,887	38,809
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tility #2 ortitling ank Room ipping and room ipping ank Room ipping and room all / Stairwell and / Stairwell and / Stairwell and / Stairwell and room and ro	7,240	
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Managers Office 95 Men's Restroom 188 Vomen's Restroom 174 Anitor 32 reakroom 267 ntry / Hallways (combined) 1,060 Old Barrel Room 1,153 arrel Cellar - asting Room 829 addle Room 277 he Library 264 rivate Tasting Room 268 edroom - A 1,524 edroom - B 319 rystal Cellar 1,625 econd Floor 1,856 torage (combined) 1,856 ocked Storage 612 Mechanical 616 fifice 616 lallway / Stair Landing 248	1,172	
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reakroom 267 ntry / Hallways (combined) 1,060 pld Barrel Room 1,153 arrel Cellar - asting Room 829 addle Room 277 he Library 264 rivate Tasting Room 268 edroom - A 1,524 edroom - B 319 rrystal Cellar 1,625 econd Floor torage (combined) 1,856 ocked Storage 612 Mechanical office 616 lallway / Stair Landing 248	-	
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he Library 264 rivate Tasting Room 268 edroom - A 1,524 edroom - B 319 rystal Cellar 1,625 econd Floor torage (combined) 1,856 ocked Storage 612 Mechanical office 616 lallway / Stair Landing 248	-	
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office 616 lallway / Stair Landing 248	-	
lallway / Stair Landing 248	434	
	-	
otals: 20,591		
	118,021	138,613
	/	



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Use Permit Exhibits for Raymond Winers

849 Zinfandel Lane, St. Helena, CA 945

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August 28, 2015

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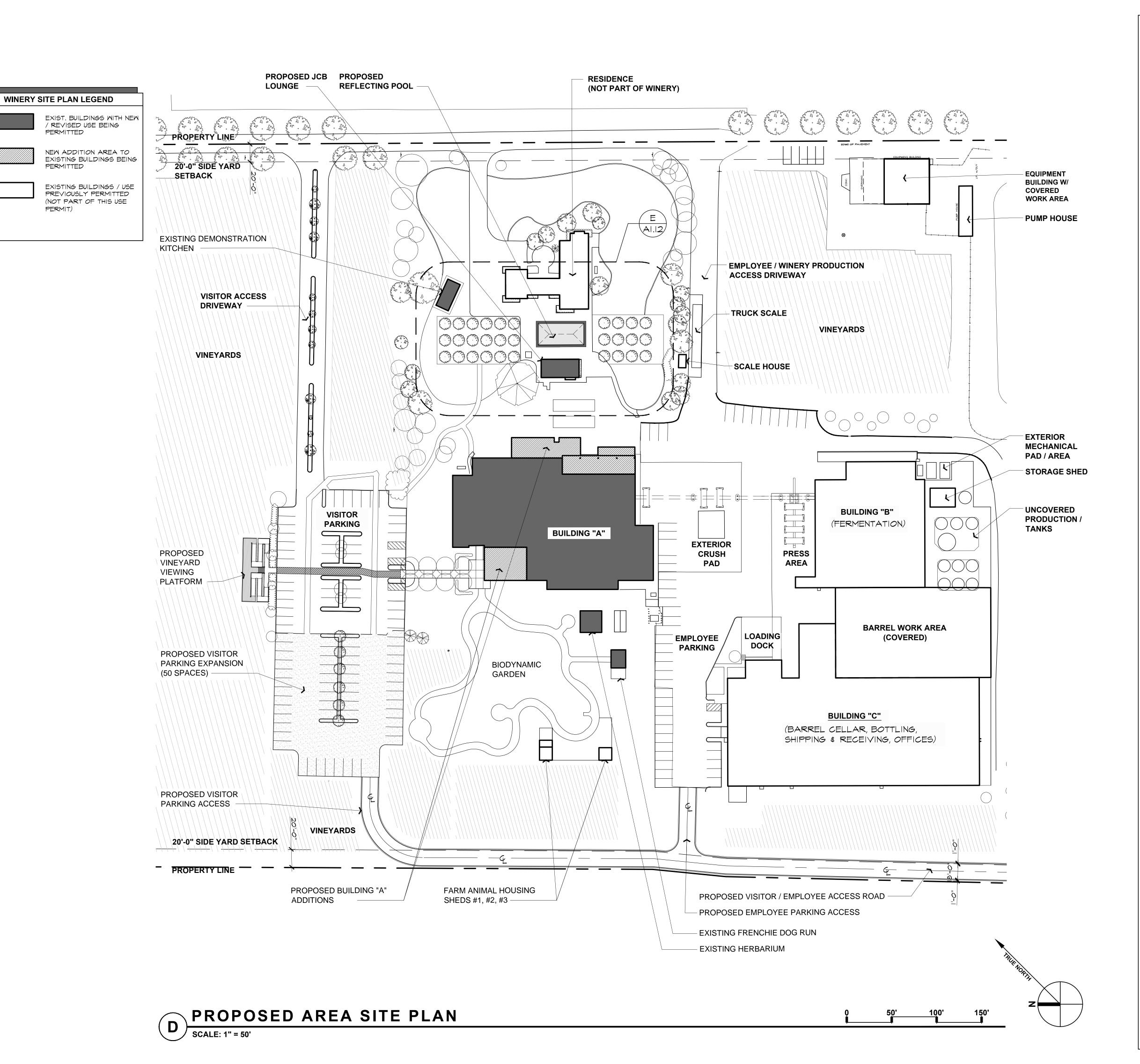
EXISTING AREA SITE PLAN

A1.10

Raymond Vineyards - Floor Area Summary

EXISTING	Accessory	Production	Tota
Existing Production Building 'B' Fermentation		14,634	23,
Utility Room Utility Room	-	203 64	
Compressor Room Control Room	-	517 153	
Mechanical Storage Shed	-	880 588	
Blending Tanks Exterior Mechanical Pad / Area	-	6,548 2,357	
Existing Barrel Work Area - Covered Barrel Work Area - Covered		17,353	17,
Existing Production Building 'C'		17,555	43,
Ground Floor Barrel / Cased Goods Storage	-	9,887	38,
Barrel Storage #1 Barrel Storage #2	-	11,628 7,240	
Utility #1 Utility #2	-	149 182	
Bottling Tank Room	-	1,627 827	
Shipping Loading Dock	-	807 2,161	
Shipping Lobby Lobby / Reception	469	241	
Hall / Stairwell Elevator / Elevator Mechanical	1,170 113	-	
Server Room Storage	88 128	-	
Employee Workstation Men's Restroom	424 272	-	
Women's Restroom Mechanical #1	274 111	-	
Mechanical #2 Conference	47 291	-	
Office #1 Lab	173 366	-	
Office #2	134	-	
Second Floor Hall	558	-	4
Office #1 Office #2	293 248	-	
Office #3 Mechanical #3	131 97	-	
Mechanical #4 Office #4	34 188	-	
Conference Office #5	250 193	-	
Office #6 Office #7	156 156	-	
Office #8 Office #9	209 233	-	
Breakroom Print / Copy #1	129 141	-	
Print / Copy #2	148	-	
Admin. / Marketing <u>Existing Exterior Crush Pad</u>	1,101	-	17,
Press Area (adjacent to Building 'B') Crush Pad	-	4,507 13,137	
Existing Winery Pump House			
Pump House Existing Vineyard Equipment Storage	-	854	3,
Equipment Building Covered Work Area	-	2,532 1,155	
Existing Scale			1,
Scale House Uncovered Scale	-	121 1,320	
PROPOSED: Proposed Production / Tasting Building 'A' - See Sh	eets AA2.11 &	ΔΔ2.21	33,
Ground Floor West Tank Room	ects AAZ.II G		30,
Crystal Cellar	1,283	5,977	
East Tank Room Storage Area	-	3,498 1,008	
Utility Room (combined) Comp/Elec. Rm	-	611 120	
Hose Room Tanks	-	793 415	
Blending Room - A Blending Room - B	321 594	-	
Tax Paid Storage Managers Office	- 172	183	
Men's Restroom (Combined) Women's Restroom (Combined)	447 422	-	
Janitor (combined) Breakroom	176 206	-	
Entry / Hallways (combined) Appellation Education Room	1,927 2,282		
Old Barrel Room	903	-	
Barrel Cellar Kitchen / Demonstration	1,613	824 -	
Dry Storage (Combined) Reception	861 299	-	
Wine Sales Staging Kitchen	1,172 547	-	
Tasting Room Saddle Room	829 214	-	
The Library Private Tasting Room	264 268	-	
Redroom - A Redroom - B	1,551 332	-	
Second Floor			3,
Mezzanine Tax Paid Storage	1,000	- 1,117	
Mechanical Open Office	981	434	
Office Storage	142 106	-	
Hallway / Stair Landing Proposed JCB Lounge	25	-	
Prep Room Private Tasting and Sales	84 607	-	
Hall Mechanical Room	76 31	-	
Toilet Room	77	-	
Proposed Herbarium Storage Room	140	-	
Covered Patio Area Proposed Frenchie (Dog Run)	121	-	
Covered Dog Run Exterior Fenced Dog Run	330 194	-	
Exterior reficed Dog Nam	134	_	
Proposed Farm Animal Housing	199 208	-	
Proposed Farm Animal Housing Shed #1 Shed #2		-	
Shed #1 Shed #2 Shed #3	108		
Shed #1 Shed #2 Shed #3 <u>Proposed Demonstration Kitchen</u> Enclosed Demonstration Area	288	-	
Shed #1 Shed #2 Shed #3 Proposed Demonstration Kitchen Enclosed Demonstration Area Covered Porch		-	-
Shed #1 Shed #2 Shed #3 Proposed Demonstration Kitchen Enclosed Demonstration Area Covered Porch Proposed Vineyard Viewing Platform Viewing Platform	288 192 829	-	1,
Shed #1 Shed #2 Shed #3 Proposed Demonstration Kitchen Enclosed Demonstration Area Covered Porch Proposed Vineyard Viewing Platform Viewing Platform Access Ramp / Stairs	288 192 829 1,079	:	
Shed #1 Shed #2 Shed #3 Proposed Demonstration Kitchen Enclosed Demonstration Area Covered Porch Proposed Vineyard Viewing Platform Viewing Platform Access Ramp / Stairs Ticen Parcel - Proposed Winery Accessory Building Lower Floor Level	288 192 829 1,079	:	2,
Shed #1 Shed #2 Shed #3 Proposed Demonstration Kitchen Enclosed Demonstration Area Covered Porch Proposed Vineyard Viewing Platform Viewing Platform Access Ramp / Stairs Ticen Parcel - Proposed Winery Accessory Building Lower Floor Level 101 Covered Porch 102 Foyer	288 192 829 1,079	-	2,
Shed #1 Shed #2 Shed #3 Proposed Demonstration Kitchen Enclosed Demonstration Area Covered Porch Proposed Vineyard Viewing Platform Viewing Platform Access Ramp / Stairs Ticen Parcel - Proposed Winery Accessory Building Lower Floor Level 101 Covered Porch 102 Foyer 103 Tasting Room 104 Tasting Room	288 192 829 1,079 159 151 197 166	-	2,
Shed #1 Shed #2 Shed #3 Proposed Demonstration Kitchen Enclosed Demonstration Area Covered Porch Proposed Vineyard Viewing Platform Viewing Platform Access Ramp / Stairs Ticen Parcel - Proposed Winery Accessory Building Lower Floor Level 101 Covered Porch 102 Foyer 103 Tasting Room 104 Tasting Room 105 Womens Restroom 106 Mens Restroom	288 192 829 1,079 151 197 166 65 72	-	2,
Shed #1 Shed #2 Shed #3 Proposed Demonstration Kitchen Enclosed Demonstration Area Covered Porch Proposed Vineyard Viewing Platform Viewing Platform Access Ramp / Stairs Ticen Parcel - Proposed Winery Accessory Building Lower Floor Level 101	288 192 829 1,079 159 151 197 166 65 72 357 145	-	2
Shed #1 Shed #2 Shed #3 Proposed Demonstration Kitchen Enclosed Demonstration Area Covered Porch Proposed Vineyard Viewing Platform Viewing Platform Access Ramp / Stairs Ticen Parcel - Proposed Winery Accessory Building Lower Floor Level 101	288 192 829 1,079 159 151 197 166 65 72 357 145 50 116	-	2
Shed #1 Shed #2 Shed #3 Proposed Demonstration Kitchen Enclosed Demonstration Area Covered Porch Proposed Vineyard Viewing Platform Viewing Platform Access Ramp / Stairs Ticen Parcel - Proposed Winery Accessory Building Lower Floor Level 101	288 192 829 1,079 159 151 197 166 65 72 357 145 50	-	2
Shed #1 Shed #2 Shed #3 Proposed Demonstration Kitchen Enclosed Demonstration Area Covered Porch Proposed Vineyard Viewing Platform Viewing Platform Access Ramp / Stairs Ticen Parcel - Proposed Winery Accessory Building Lower Floor Level 101	288 192 829 1,079 159 151 197 166 65 72 357 145 50 116 56	-	2,
Shed #1 Shed #2 Shed #3 Proposed Demonstration Kitchen Enclosed Demonstration Area Covered Porch Proposed Vineyard Viewing Platform Viewing Platform Access Ramp / Stairs Ticen Parcel - Proposed Winery Accessory Building Lower Floor Level 101	288 192 829 1,079 151 197 166 65 72 357 145 50 116 56 129 133	-	2,
Shed #1 Shed #2 Shed #3 Proposed Demonstration Kitchen Enclosed Demonstration Area Covered Porch Proposed Vineyard Viewing Platform Viewing Platform Access Ramp / Stairs Ticen Parcel - Proposed Winery Accessory Building Lower Floor Level 101	288 192 829 1,079 159 151 197 166 65 72 357 145 50 116 56 129 133		2,
Shed #1 Shed #2 Shed #3 Proposed Demonstration Kitchen Enclosed Demonstration Area Covered Porch Proposed Vineyard Viewing Platform Viewing Platform Access Ramp / Stairs Ticen Parcel - Proposed Winery Accessory Building Lower Floor Level 101	288 192 829 1,079 159 151 197 166 65 72 357 145 50 116 56 129 133		2,
Shed #1 Shed #2 Shed #3 Proposed Demonstration Kitchen Enclosed Demonstration Area Covered Porch Proposed Vineyard Viewing Platform Viewing Platform Access Ramp / Stairs Ticen Parcel - Proposed Winery Accessory Building Lower Floor Level 101	288 192 829 1,079 151 197 166 65 72 357 145 50 116 56 129 133	-	1, 2, 1,
Shed #1 Shed #2 Shed #3 Proposed Demonstration Kitchen Enclosed Demonstration Area Covered Porch Proposed Vineyard Viewing Platform Viewing Platform Access Ramp / Stairs Ticen Parcel - Proposed Winery Accessory Building Lower Floor Level 101	288 192 829 1,079 159 151 197 166 65 72 357 145 50 116 56 129 133		2,

(Not to exceed 0.400)





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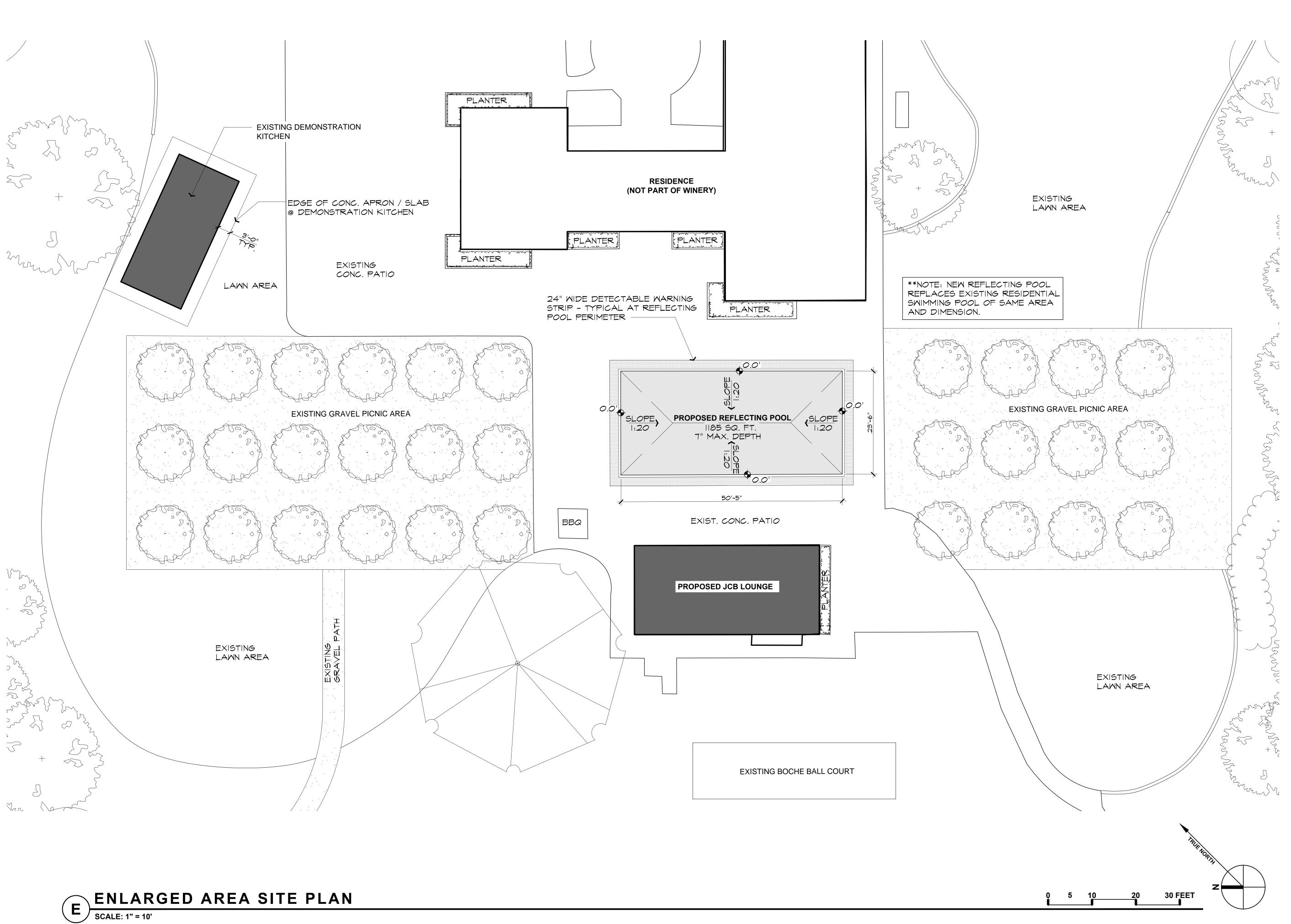
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PROPOSED AREA SITE PLAN

A1.11





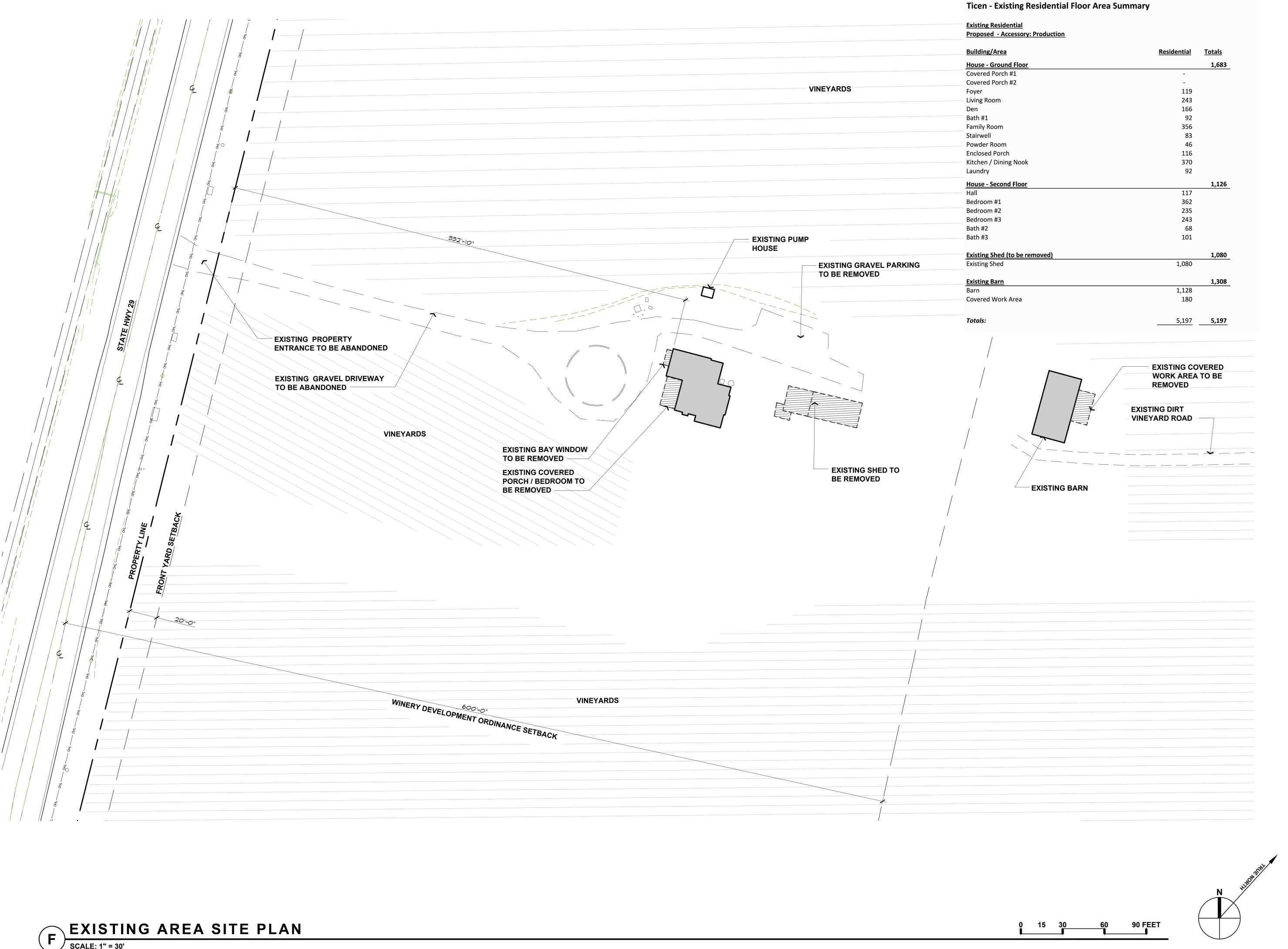
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ENLARGED AREA SITE PLAN



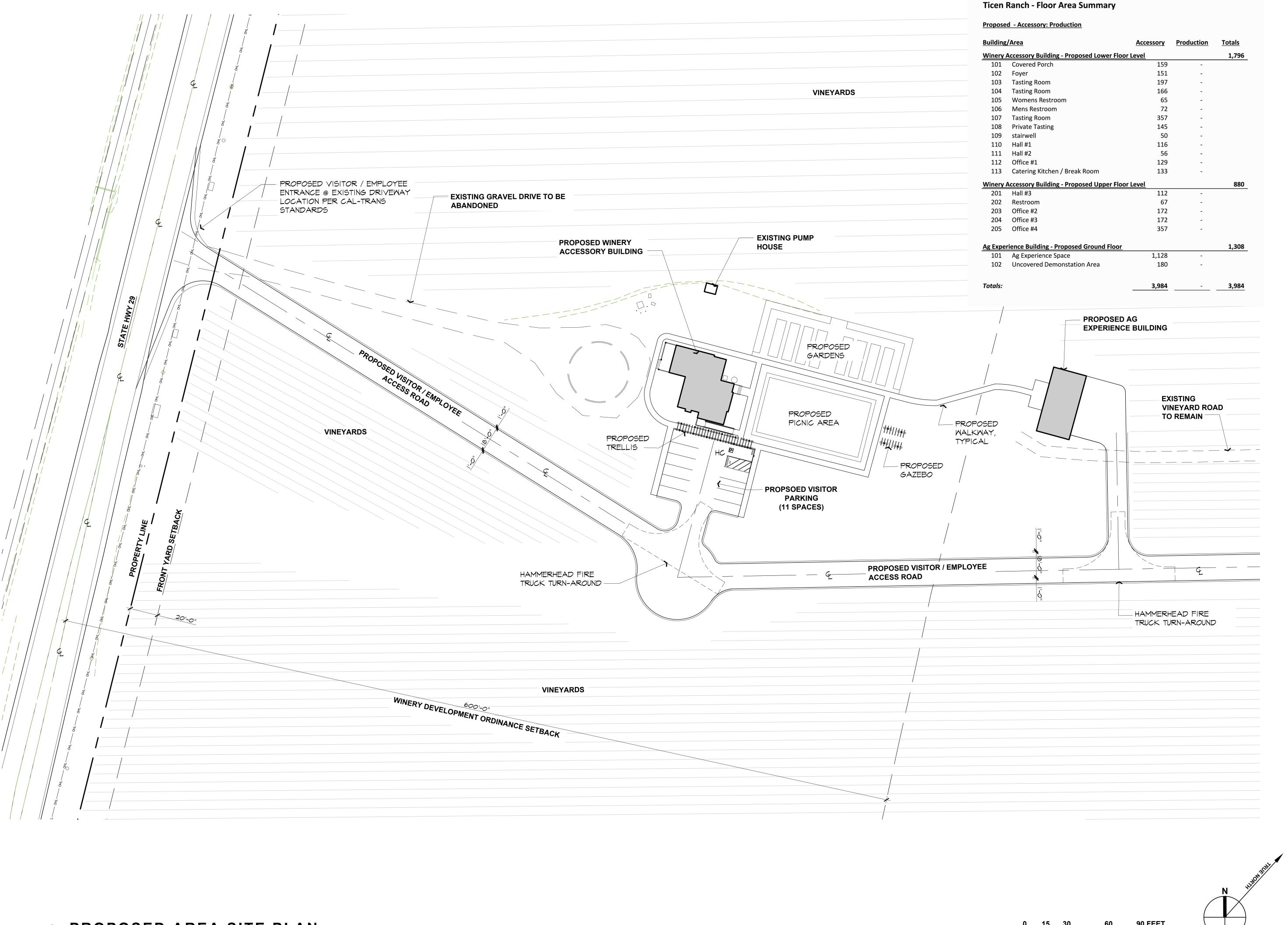
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EXISTING AREA SITE PLAN



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St. Helena, CA -270-012-000

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PROPOSED AREA SITE PLAN

Raymond Winery

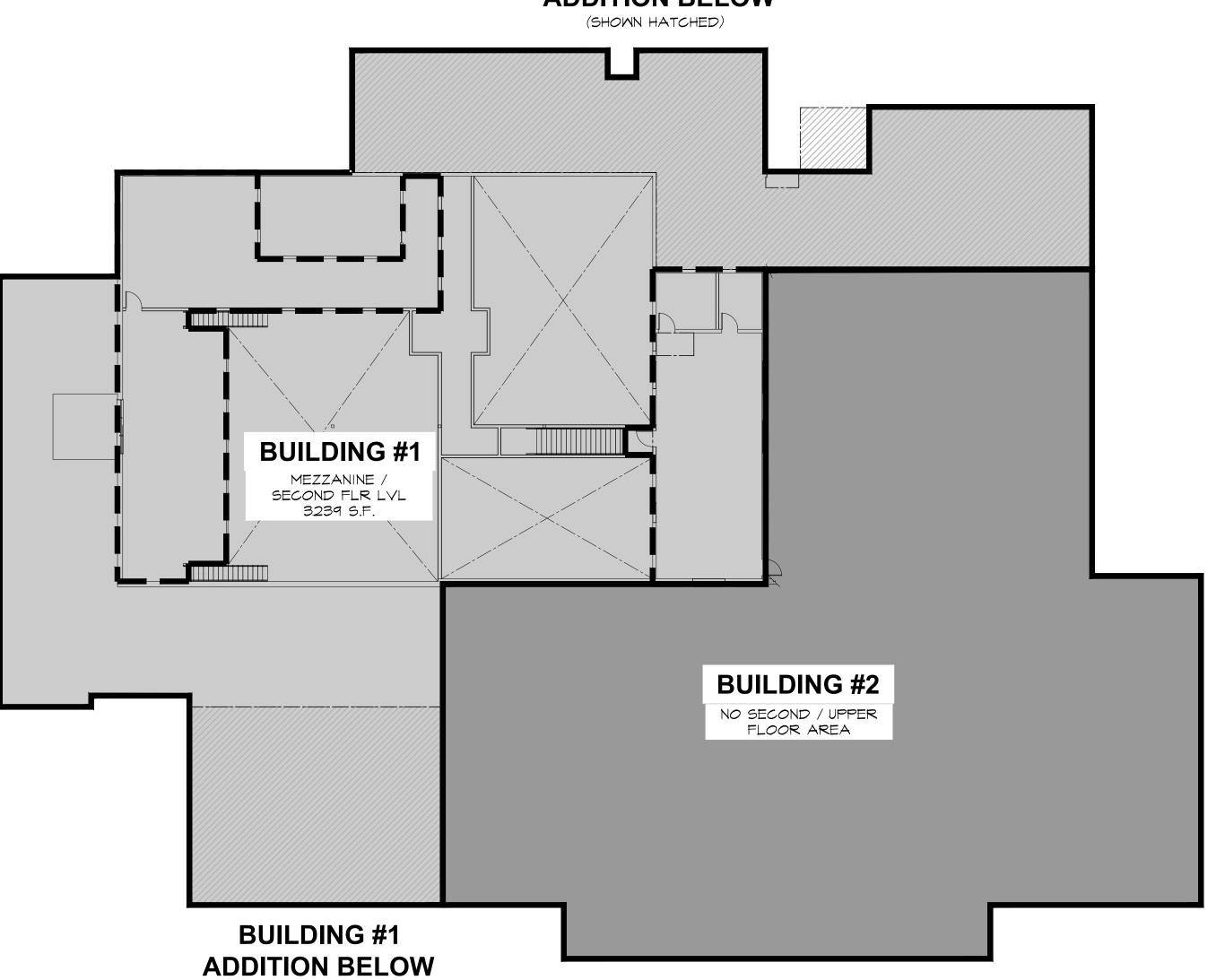
Proposed area vs Allowable area

ALLOWABLE AREA / HEIGHT ANALYSIS - WINERY BUILDING - A

0.40 Less than 1.0

Type of Construction Type of Occupancy	Type V-A A-2						
Number of Stories	2.00						
Building #1 - Floor Area Data					Building Height Data		
Floor Building #1 - First Floo Building #1 - Second F Proposed Area Total:	or 17,351	ecupancy A-2 B			Existing Building Height (feet) Existing Building Height (stories)	33.50 2.00	
Check Allowable Area Area Modifications - CBC, Section 506					Check Allowable Height Height Modifications - CBC, Section 504		
Frontage Increase - Section 506.2, Equation 5-2					Fire Sprinkler Height Increase - Section 504.2		
If = [F/P - 0.25] W / 30			If	Area increase due to frontage	Allowable building height from Table 503 (feet)	50.00	
	F	508.0	F	Building Perimeter that fronts on a public way or open space having 20 feet open minimum width (feet)	Allowable building height from table 503 (stories)	2.00	
	P	747.0	Р	Perimeter of entire building (feet)	,, (,		
	W	30.00	W	Width of public way or open space in accordance with Section 506.2.1	Fire sprinkler increase (feet) Feet	20.00	
lf = [508/747 - 0.25]3	30 / 30				Fire sprinkler increase (stories) Stories	1.00	
	lf	0.43					
					Allowed building height (feet)	70.00	
Fire Sprinkler Protection Area Increase - Section 506.3				Allowed building height (stories)	3.00		
Stories above grade p	lane Is =	2.00			Proposed Building Height (fast)	22 EO (no obcess)	
1 story 2 or more story	is = Is =	2.00 3.00			Proposed Building Height (feet) Proposed Building Stories (stories)	33.50 (no change) 1.00 (no change)	
Allowable area per st	tory Equation 5-1						
$A_a = (A_t + [A_t \times I_f] + [A_t \times I_s])$			Aa	Allowable area per story (square feet)			
	At	11,500 Group A-2	At	Tabular area per story in accordance with Table 503 (square feet)			
	lf	0.43	If	Area increase factor due to frontage as calculated in accordance with Section 506.2, equation 5-2			
	Is	3.0	ls	Area increase factor due to sprinkler protection as calculated in accordance with Section 506.3			
Aa = (11,500 + [11,50	0 x 0.47] + [11,500 x 3])						
	Aa	50,946					

BUILDING #1 ADDITION BELOW



Raymond Winery

Compararison

Proposed area vs Allowable area

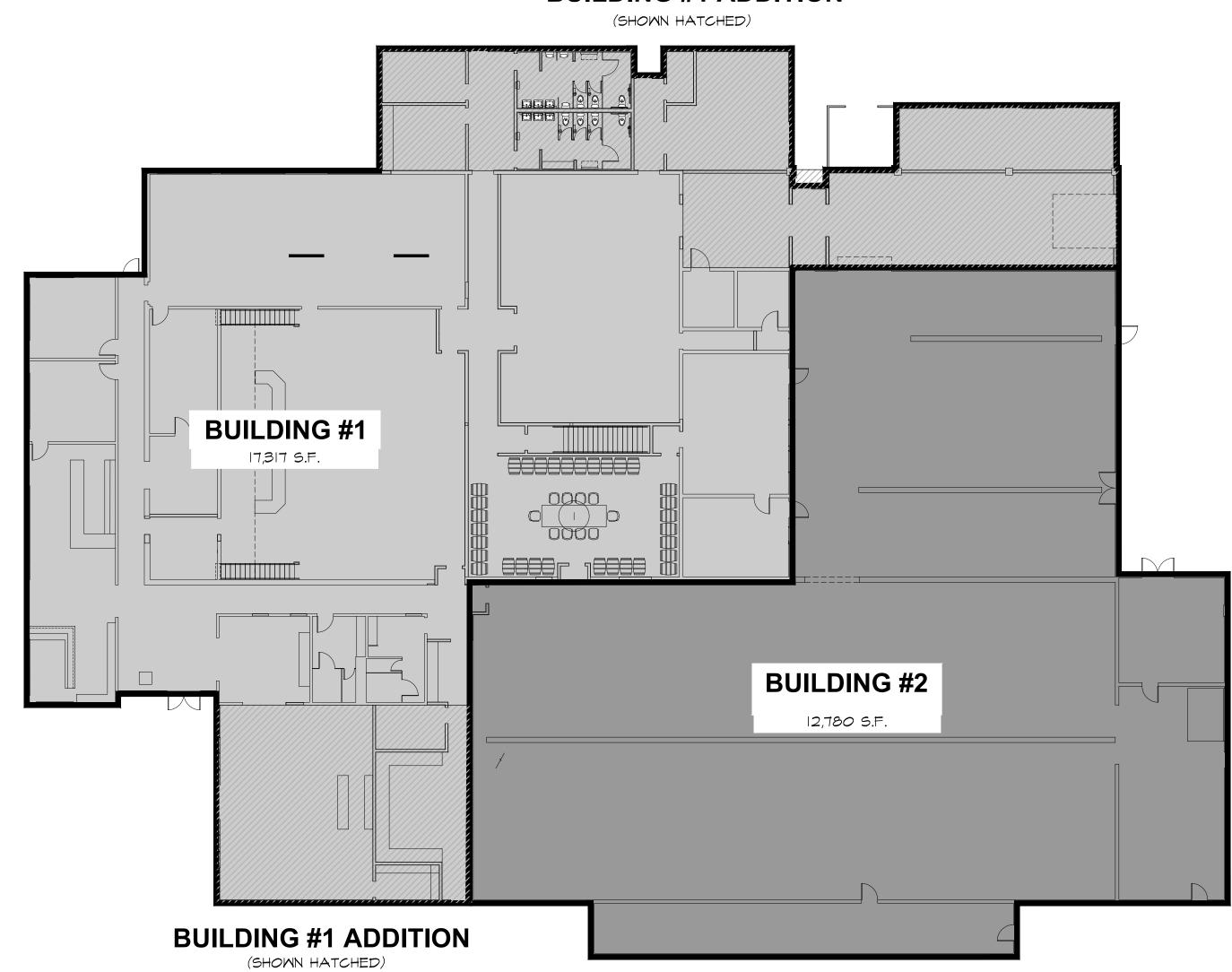
ALLOWABLE AREA / HEIGHT ANALYSIS - WINERY BUILDING - A

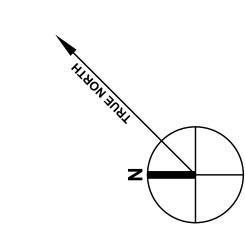
0.18 Less than 1.0

Type of Construction
Type of Occupancy Number of Stories **Building #2 - Floor Area Data Building Height Data** Existing Building Height (feet)
Existing Building Height (stories) Floor Building #2 - First Floor 33.50 Proposed Area Total: Check Allowable Area Check Allowable Height Area Modifications - CBC, Section 506 Height Modifications - CBC, Section 504 Frontage Increase - Section 506.2, Equation 5-2 Fire Sprinkler Height Increase - Section 504.2 $I_f = [F/P - 0.25]W/30$ Allowable building height from Table 503 (feet) Building Perimeter that fronts on a public way or open space having 20 feet open minimum width (feet) Allowable building height from table 503 (stories) 538.0 30.00 P Perimeter of entire building (feet)

W Width of public way or open space in accordance with Section 506.2.1 Fire sprinkler increase (feet) 20.00 I_f = [299/538 - 0.25]**30**/ 30 Fire sprinkler increase (stories) Stories 1.00 Allowed building height (feet) 70.00 Fire Sprinkler Protection Area Increase - Section 506.3 Allowed building height (stories) 4.00 Stories above grade plane 2.00 3.00 Proposed Building Height (feet) 33.50 (no change) 2 or more story Proposed Building Stories (stories) 1.00 (no change) Allowable area per story Equation 5-1 Aa Allowable area per story (square feet) $A_a = (A_t + [A_t \times I_f] + [A_t \times I_s])$ 21,000 Group A-2 At Tabular area per story in accordance with Table 503 (square feet) If Area increase factor due to frontage as calculated in accordance with Section 506.2, equation 5-2 Is Area increase factor due to sprinkler protection as calculated in accordance with Section 506.3 $A_a = (21,000 + [21,000 \times 0.75] + [21,000 \times 3])$

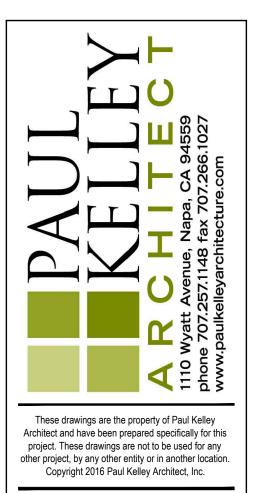
BUILDING #1 ADDITION





BUILDING-A FIRST FLOOR AREA PLAN

SCALE: NTS



Exhibits Building-,

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August 28, 2015 141003

BUILDING- A ALLOWABLE AREA ANALYSIS

USE PERMIT SUBMITTAL

(SHOWN HATCHED)

	OCCUPANT LOAD REFER TO OCCUPANCY FLOOR PLAN SHEETS A2.12 \$ A2.22									
ROOM NUMBER	ROOM NAME / DESCRIPTION	GROSS AREA (SQ. FT.)	NET AREA (SQ. FT.)	OCCUPANCY	OLF	OCCUPANT LOAD	EXITS REQ. TABLE 1015.1	FUNCTION OF SPACE (PER TABLE 1004.1.2)	NOTES	
	FLOOR	3400		N1/A	NI/A	\$1/A	NI/A	N/A	ACCECCORY HEE - DATH OF ECRECO	
101	ENTRY	360.0		N/A	N/A	N/A	N/A		ACCESSORY USE - PATH OF EGRESS	
102A	HALL	206.0		N/A	N/A	N/A	N/A	N/A	ACCESSORY USE - PATH OF EGRESS	
102B	HALL	319.0	4F 4 O	N/A	N/A	N/A	N/A	N/A	ACCESSORY USE - PATH OF EGRESS	
103	TASTING ROOM	768.0	454.0	A-2	I5 NET	31	'	N/A		
104	SADDLE ROOM	183.0	154.0	A-2	30 NET		<u>'</u>	N/A	ACCESSORY USE TO TASTING ROOM	
105	TAX PAID STORAGE	145.0		5-1	300 GR055		'			
106	THE LIBRARY	240.0	151.0	A-2	30 NET	6	<u> </u>		ACCESSORY USE TO TASTING ROOM	
107	PRIVATE TASTING ROOM	240.0	144.0	A-2	30 NET	5	1		ACCESSORY USE TO TASTING ROOM	
108	RED ROOM - A	1442.0	1023.0	A-2	I5 NET	69	2			
109	RED ROOM - B	290.0	241.0	A-2	30 NET	9	I		ACCESSORY USE TO RED ROOM - A	
110	RECEPTION	266.0	249.0	A-2	30 NET	18 	I			
IIOB	WINE SALES	1029.0		В	100 GROSS	<u> </u>	l I			
1100	WINE SALES STORAGE	76.0		5-2	300 GR055	<u> </u>	1		ACCESSORY USE - OCCUPIED BY	
III	JANITOR	106.0		5-2	N/A	N/A	I	N/A	BUILDING OCCUPANTS	
112	MOMENS RESTROOM	143.0		N/A	N/A	N/A		N/A	ACCESSORY USE - OCCUPIED BY BUILDING OCCUPANTS ACCESSORY USE - OCCUPIED BY	
II3	MENS RESTROOM	168.0		N/A	N/A	N/A		N/A	ACCESSORY USE - OCCUPIED BY BUILDING OCCUPANTS	
114	STAGING KITCHEN	518.0		F-I	200	3	I			
115	CRYSTAL CELLAR	1535.0	1029.0	A-2	I5 NET	69	I			
116	WEST TANK ROOM	5533.0		F-2	500 GR0SS	12	I			
117	HOSE ROOM	727.0		5-2	300 GR055	3	I			
II8	BARREL CELLAR	776.0		5-2	300 GROSS	3	I			
119	TANKS / MECHANICAL ROOM	382.0		U	300 GROSS	2	I			
120	BLENDING ROOM - A	289.0	158.0	A-2	30	II	I			
121	BLENDING ROOM - B	513.0	321.0	A-2	30	18	I			
122	UTILITY ROOM	99.0		U	300 GR055	1	ı			
123	COMPUTER / ELECTRICAL ROOM	99.0		U	300 GR055	1	I			
124	EAST TANK ROOM	3410.0		F-2	500 GR0SS	7	I			
125	HALL	563.0		N/A	N/A	N/A	N/A	N/A	ACCESSORY USE - PATH OF EGRESS	
126	OLD BARREL ROOM	865.0	317.0	A-2	30 NET	П	I			
127	APPELLATION EDUCATION ROOM	2136.0		A-2	15 NET	143	2			
128	DEMONSTRATION	614.0		A-2	15 NET	41	I			
129	KITCHEN	894.0		F-I	200	5	I			
130	DRY STORAGE	344.0		5-2	300 GR055	2	I		ACCESSORY USE - PATH OF EGRESS	
131	STORAGE	928.0		5-1 / 5-2	300 GR055	4	ı			
132	HALL	89.0		N/A	N/A	N/A	N/A	N/A	ACCESSORY USE - PATH OF EGRESS	
133	UTILITY ROOM	107.0		U	300 GR055	1	ı			
134	DRY STORAGE	442.0		5-2	300 GR055	2	I			
135	JANITOR	47.0		5-1	300 GR055	N/A	I		ACCESSORY USE - OCCUPIED BY BUILDING OCCUPANTS	
136	MOMENS RESTROOM	218.0		N/A	N/A	N/A	I	N/A		
137	MENS RESTROOM	217.0		N/A	N/A	N/A	ı	N/A		
138	BREAK ROOM	186.0		В	100 GROSS	2	ı			
139	MANAGERS OFFICE	146.0		В	100 GR055	2	ı			
140	HALL	93.0		N/A	N/A	N/A	N/A	N/A	ACCESSORY USE - PATH OF EGRESS	
		<u> </u>	FIRST FI	LOOR TOTAL	OCCUPANTS	499		l .	1	
SECO	OND FLOOR									
201	STAIRMELL	25.0		N/A	N/A	N/A	N/A	N/A	ACCESSORY USE - PATH OF EGRESS	
202	OPEN OFFICE	899.0		В	1006R0SS	9	ı			
203	OFFICE	116.0		В	100 GROSS	2	ı			
204	WORK ROOM	84.0		В	100 GR055	I	I			
205	RUTHERFORD ROOM MEZZANINE	920.0		A-2	100 GR055	10	I			
206	TAX PAID STORAGE	1016.0		5-2	300 GR055	4	I			
207	ATTIC / MECHANICAL SPACE	387.0		U	300 GROSS	N/A	N/A		ACCESSORY USE - ASSUME NO OCCUPANTS	
		1	SECOND FL	OOR TOTAL	OCCUPANTS	26		1		
			BUILDING TO	OTAL OCCUP	ANTS	525				

			–	R WIDTH SCHEI PLAN SHEET A2.13 &	
DOOR	DESCRIPTION	OCCUPANT LOAD	NO. OF OCCUPANTS/ DOORS	REQUIRED EGRESS WIDTH (PER CBC 1005.3.2 EXCEPTION #1) SPRINKLED BUILDING O.15" X OCCUPANT LOAD	OCCUPANT LOAD
101	ENTRY IOI	172	86	25.8"	X (36" *2) = 72" LEAFS = 64" CLEAR
102	HALL 102A	54	54	8.1"	X 36" = 32" CLEAR
103	HALL 125	160	160	24.0"	X 36" = 32" CLEAR
104	KITCHEN, DRY STORAGE, DEMONSTRATION	.25	.25	3.75"	X 36" = 32" CLEAR
106	HALL 132	.25	.25	3.75"	X 36" = 32" CLEAR
108	UTILITY ROOM 133	ı	ı	0.15"	X (36" *2) = 72" LEAFS = 64" CLEAF
III	EAST TANK ROOM, BLENDING ROOM A, BLENDING ROOM B	19	19	2.85"	X 36" = 32" CLEAR
II3	TANKS 119	2	2	0.3"	X (36" *2) = 72" LEAFS = 64" CLEAF
114	WEST TANK, BARREL CELLAR	49	49	7.35"	X 36" = 32" CLEAR
116	HOSE ROOM 117	з	3	0.45"	X 36" = 32" CLEAR
117	STAGING KITCHEN 114	3	3	0.45"	X 36" = 32" CLEAR
118	WINE SALES IIOB	12	6	1.80"	X (36" *2) = 72" LEAFS = 64" CLEAF

PLUMBING FIXTURE COUNT SCHEDULE 525 TOTAL BUILDING OCCUPANTS - ASSUME 263 MALE OCCUPANTS, 262 FEMALE OCCUPANTS ASSUME A-2 OCCUPANCY GOVERNS FIXTURES PER PERSON							
FIXTURE TYPE	REQ. PER TABLE 422.1	PROVIDED	SUMMARY PER TABLE 422.1				
MC - MEN	э	5	MALE 3 PER 151-300 OCCUPANTS				
MC - MOMEN	6	6	FEMALE 6 PER 201-300 OCCUPANTS				
URINALS - MEN	2	3	2 PER 201-300 OCCUPANTS				
LAVATORIES - MEN	3	4	I PER 201-400 OCCUPANTS				
LAVATORIES - MOMEN	4	4	I PER 201-400 OCCUPANTS				
DRINKING FOUNTAINS	3	ş	3 PER 501-750 OCCUPANTS				



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Exhibits Building-A

REVISIONS DATE: 1/27/2016
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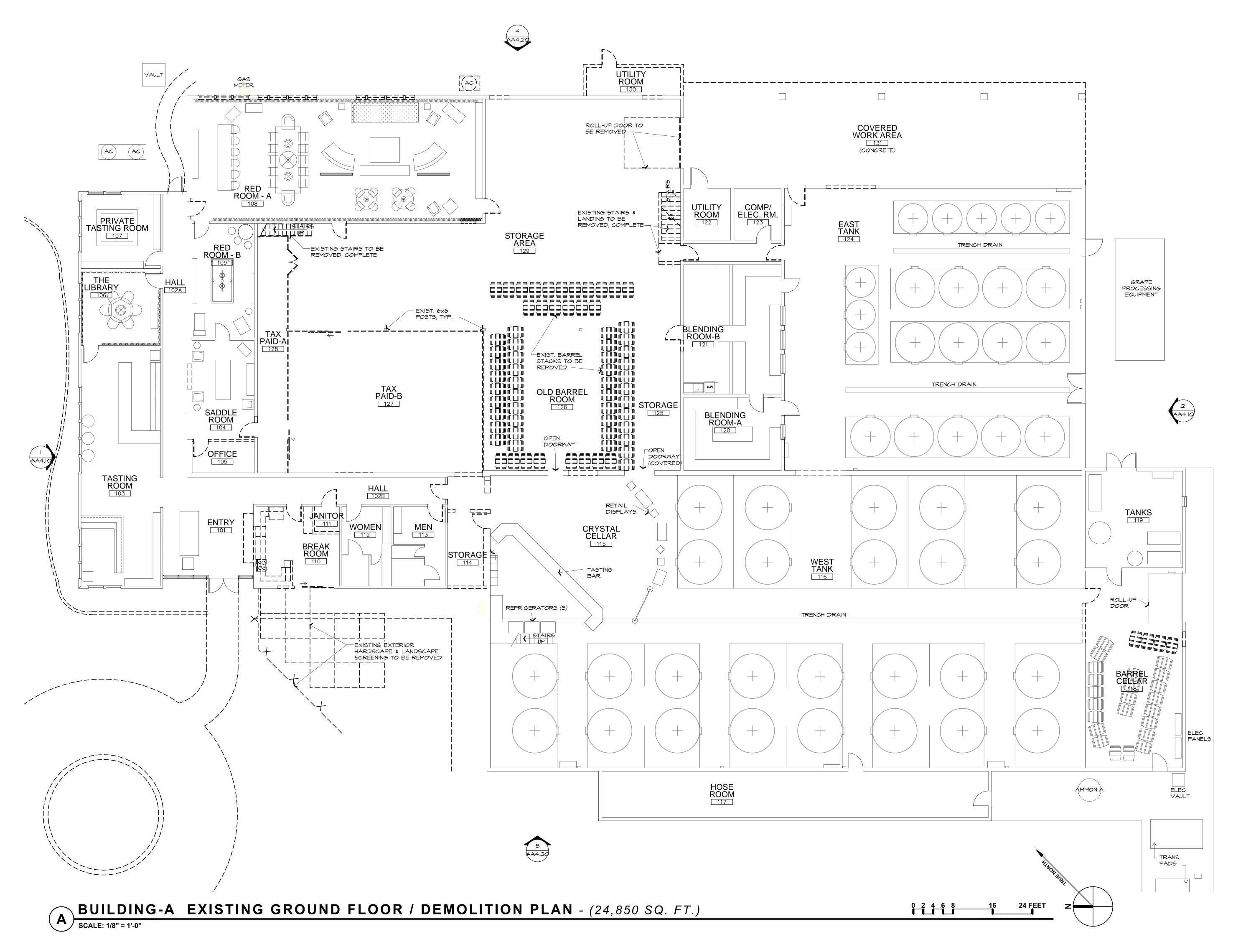
August 28, 2015 141003

Sheet Title:

BUILDING-A

OCCUPANCY

ANALYSIS





Consultant:

Building-A Use Permit Exhibits for Raymond Winery
849 Zinfandel Lane, St. Helena, CA 94574

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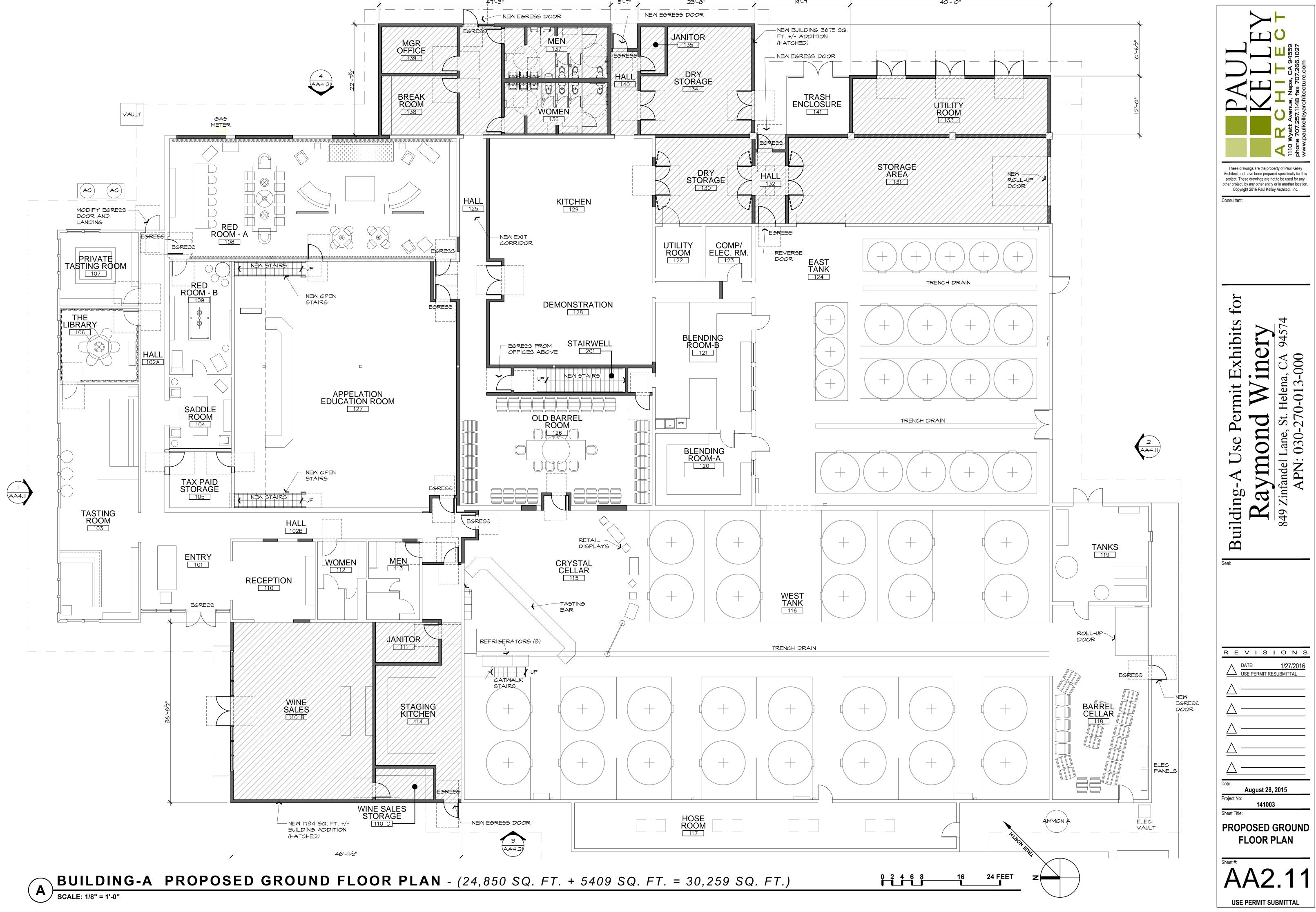
Sheet Title:

BUILDING - A

EXISTING GROUND

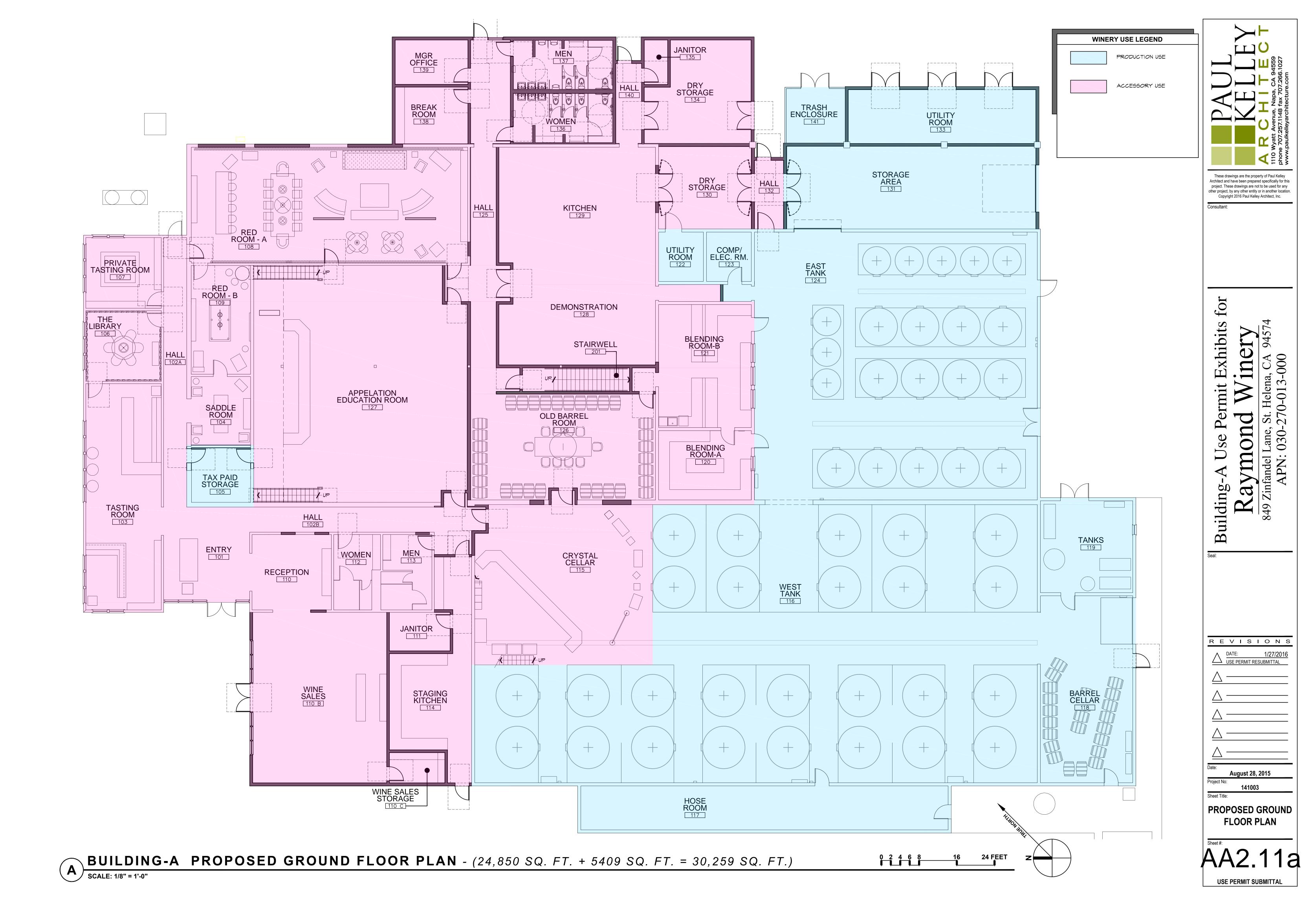
FLOOR / DEMO PLAN

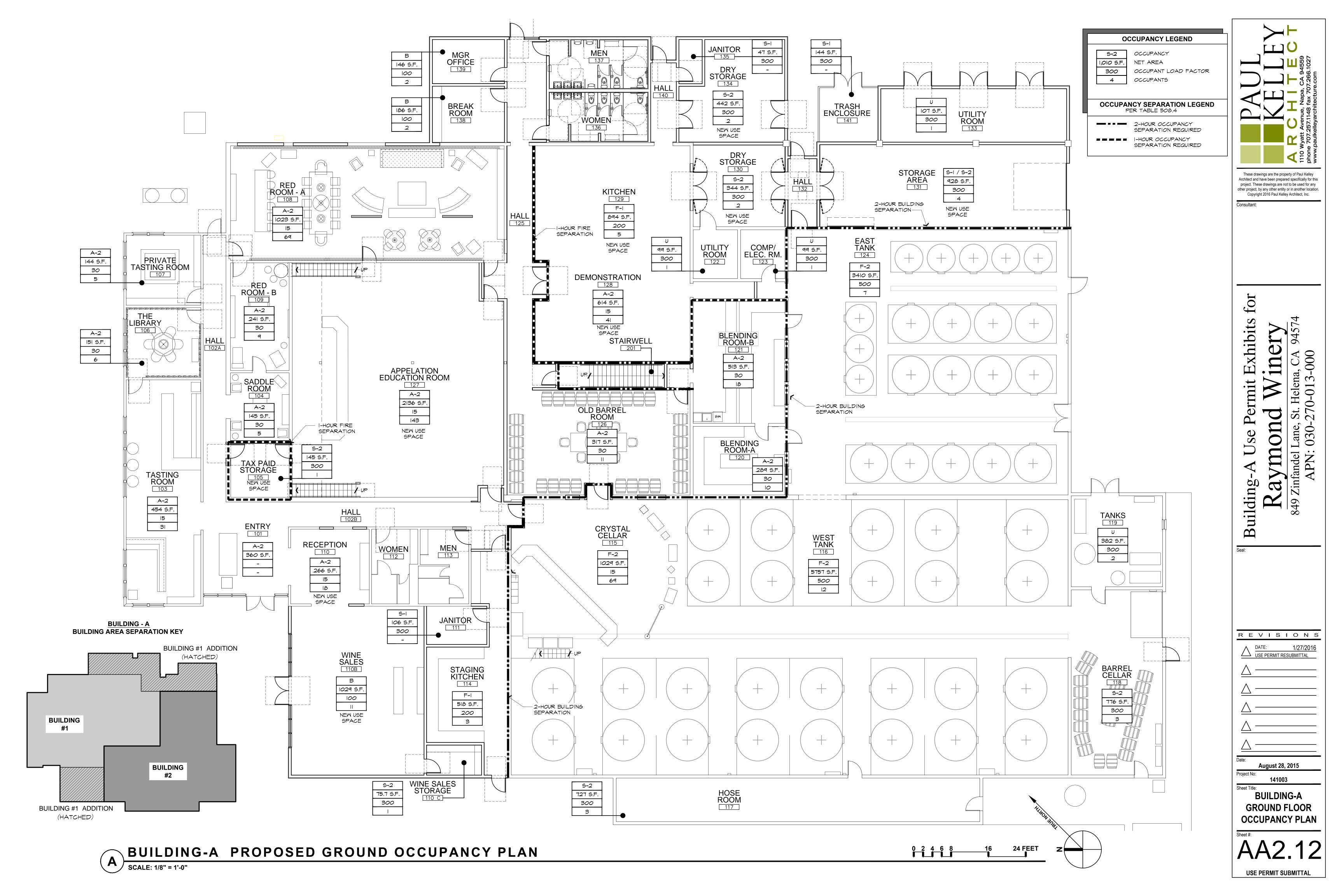
AA2.10

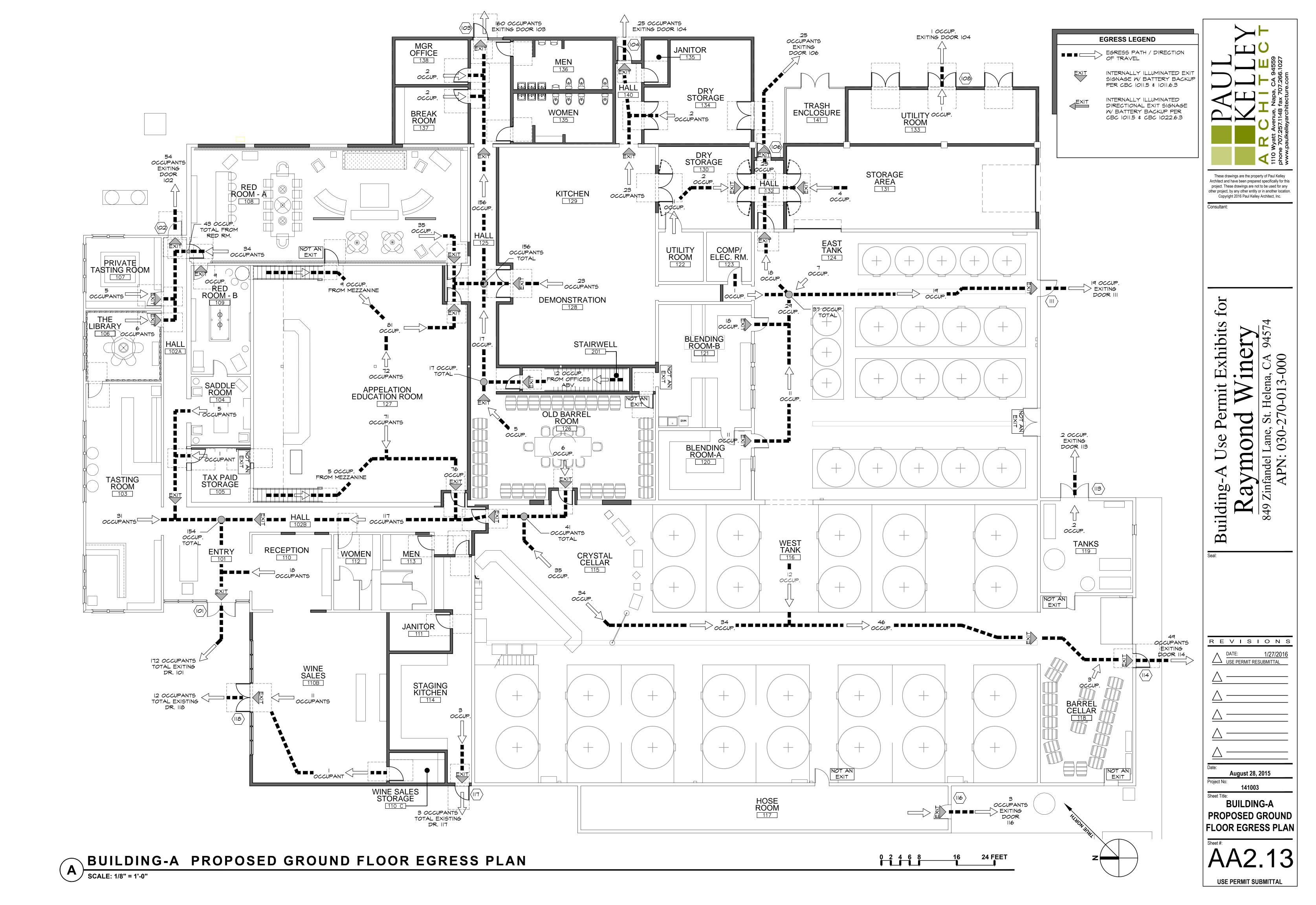


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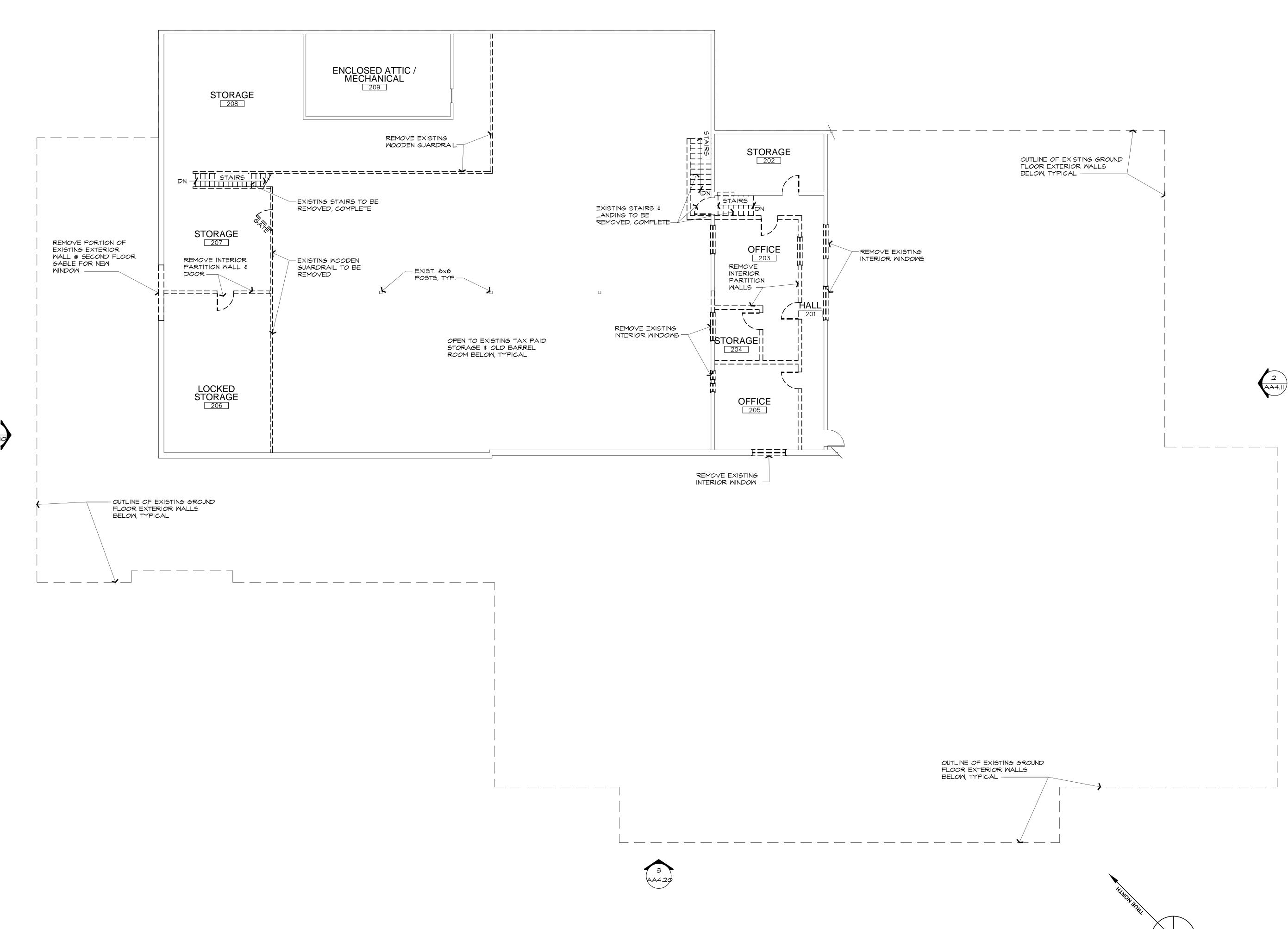
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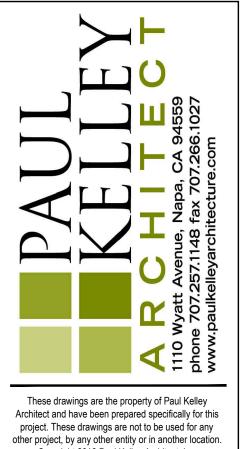












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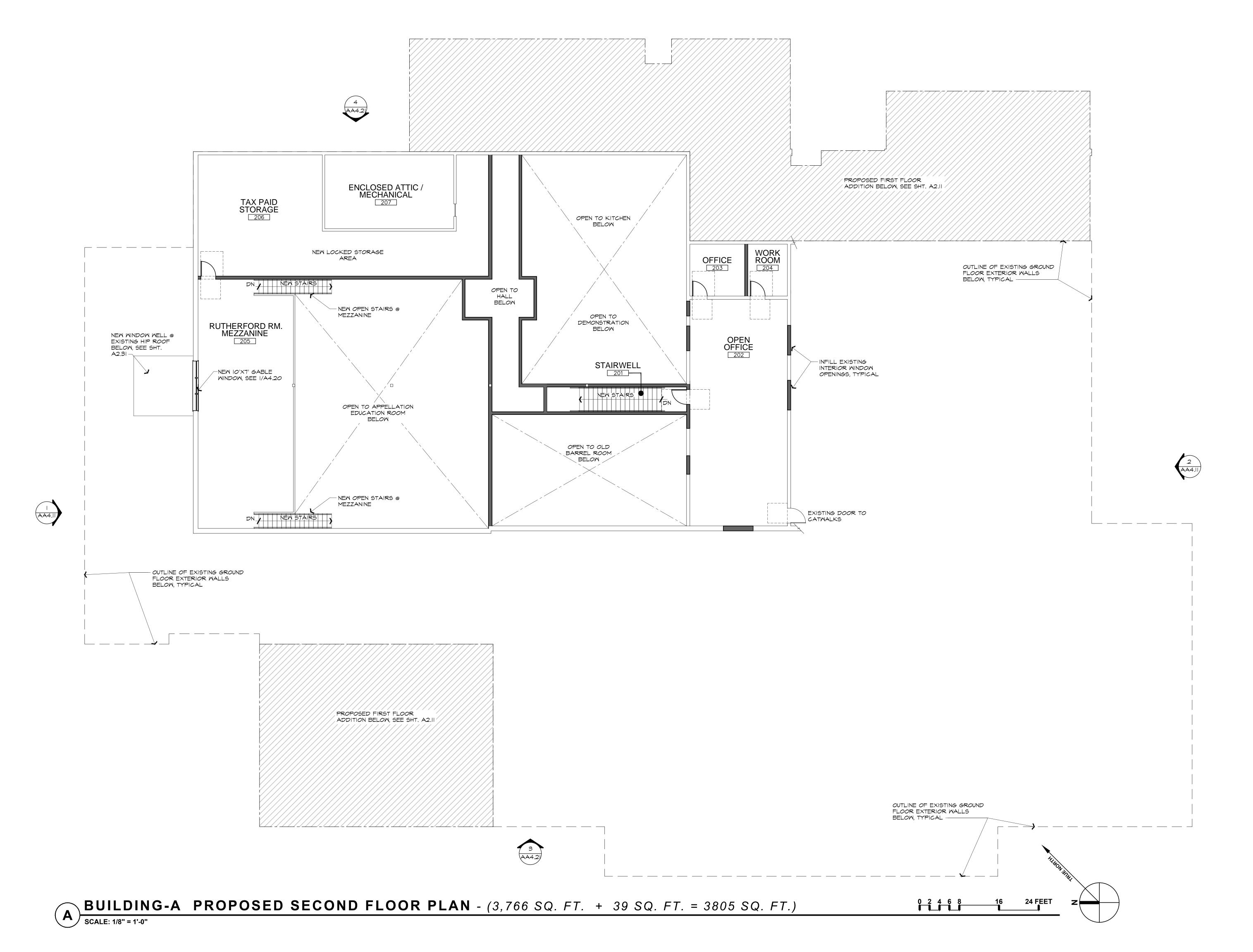
August 28, 2015

141003

BUILDING-A EXISTING SECOND FLOOR / **DEMOLITION PLAN**

USE PERMIT SUBMITTAL

0 2 4 6 8





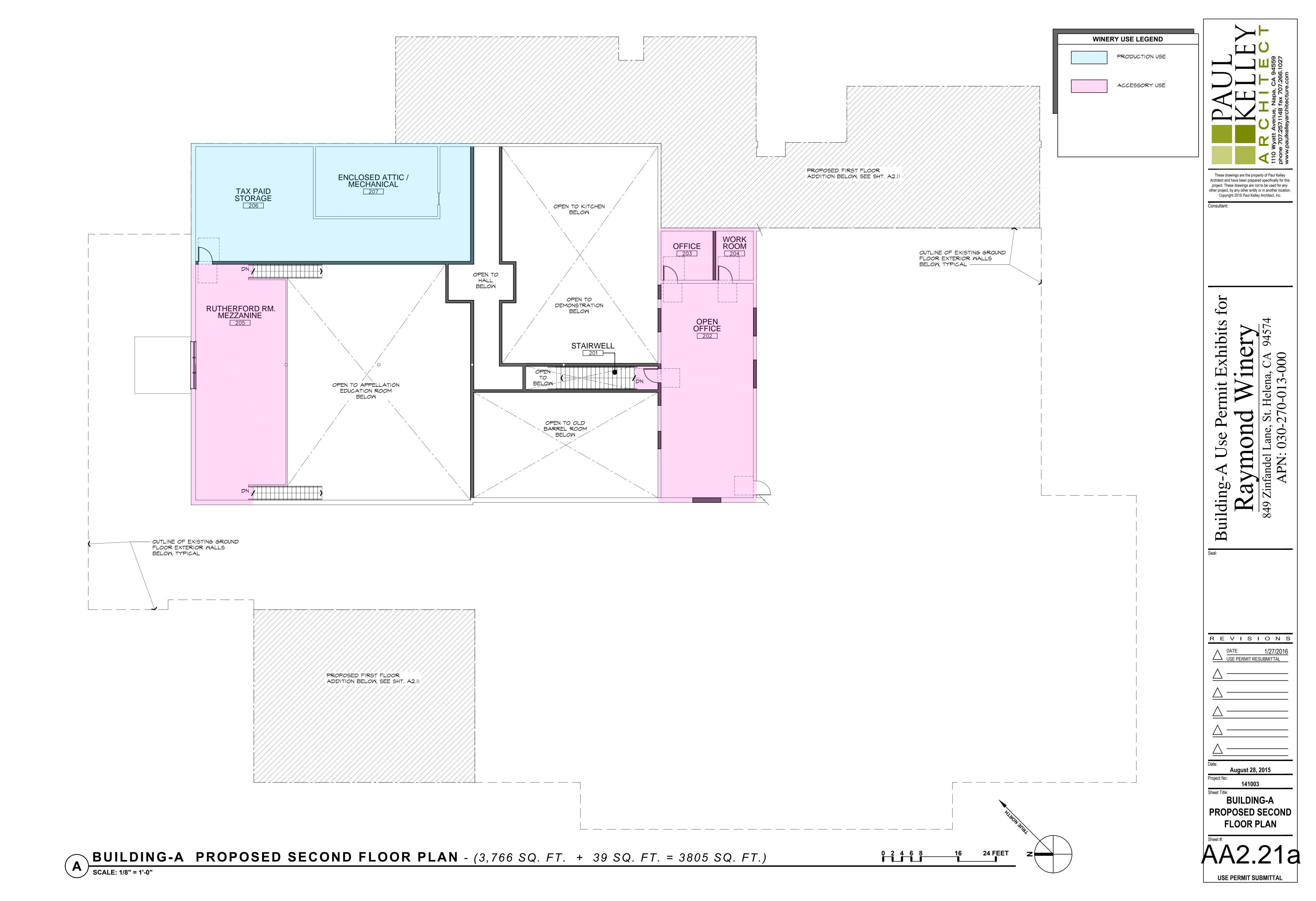
Exhibits

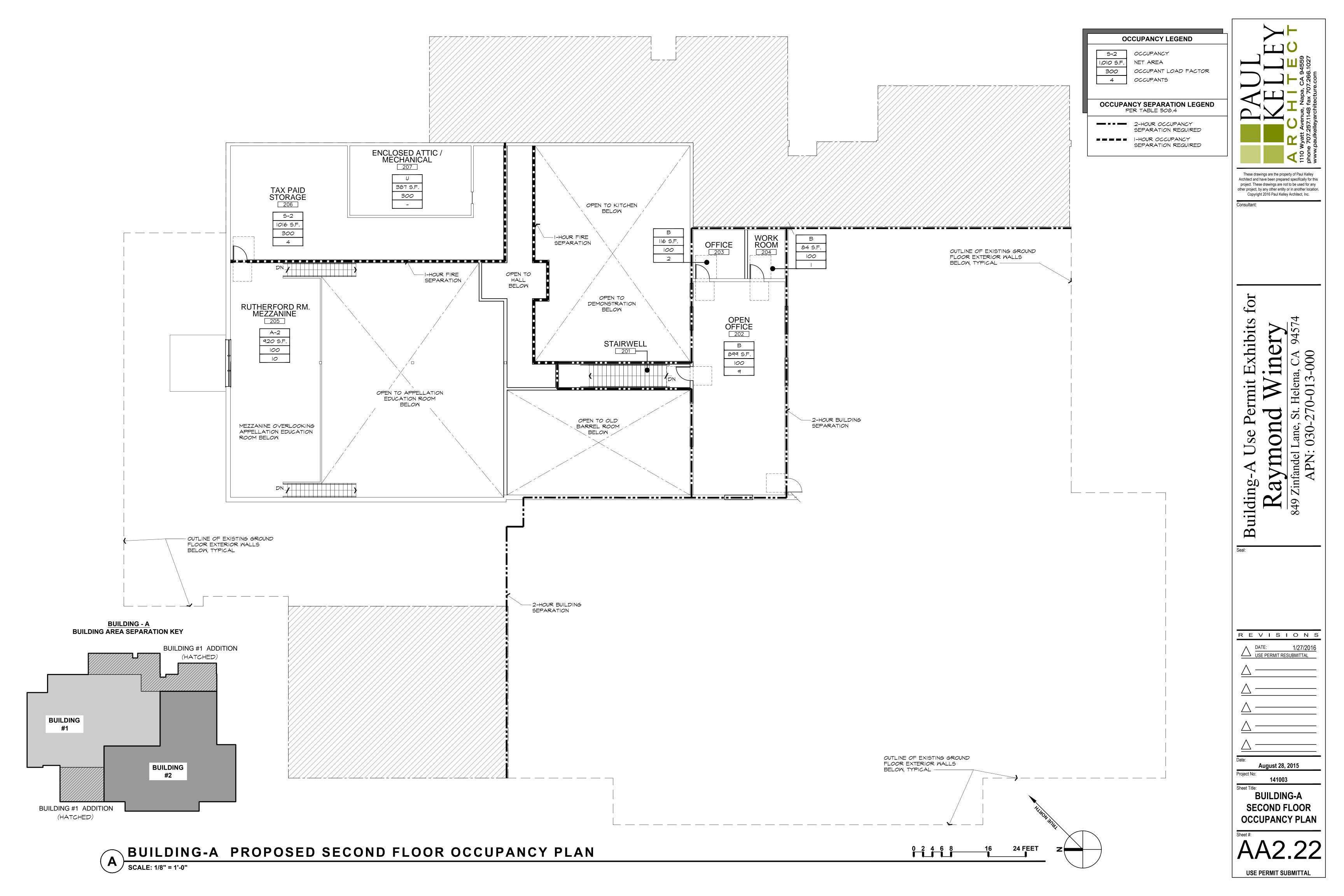
Raymor.
849 Zinfandel Lane, SAPN: 030-2

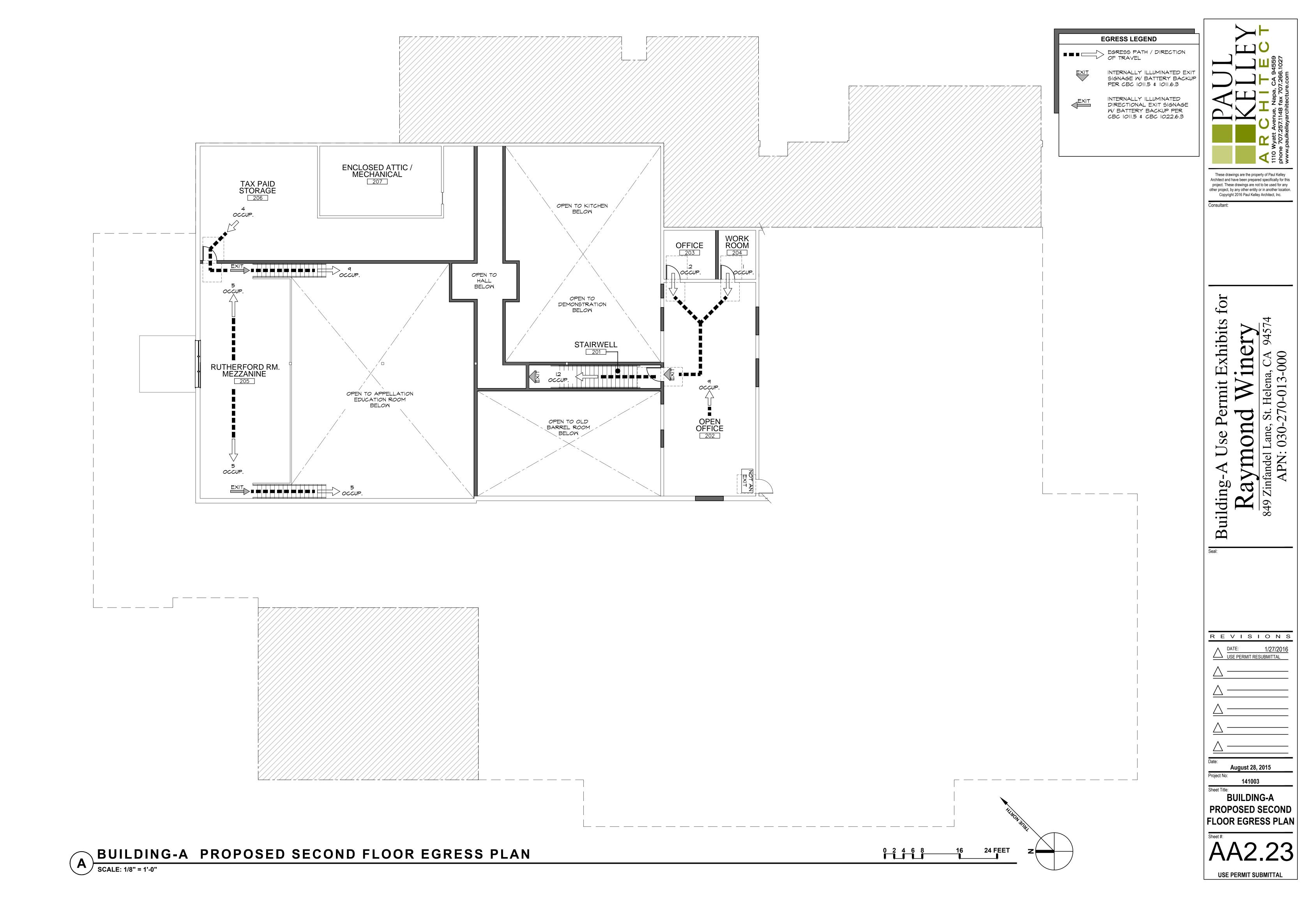
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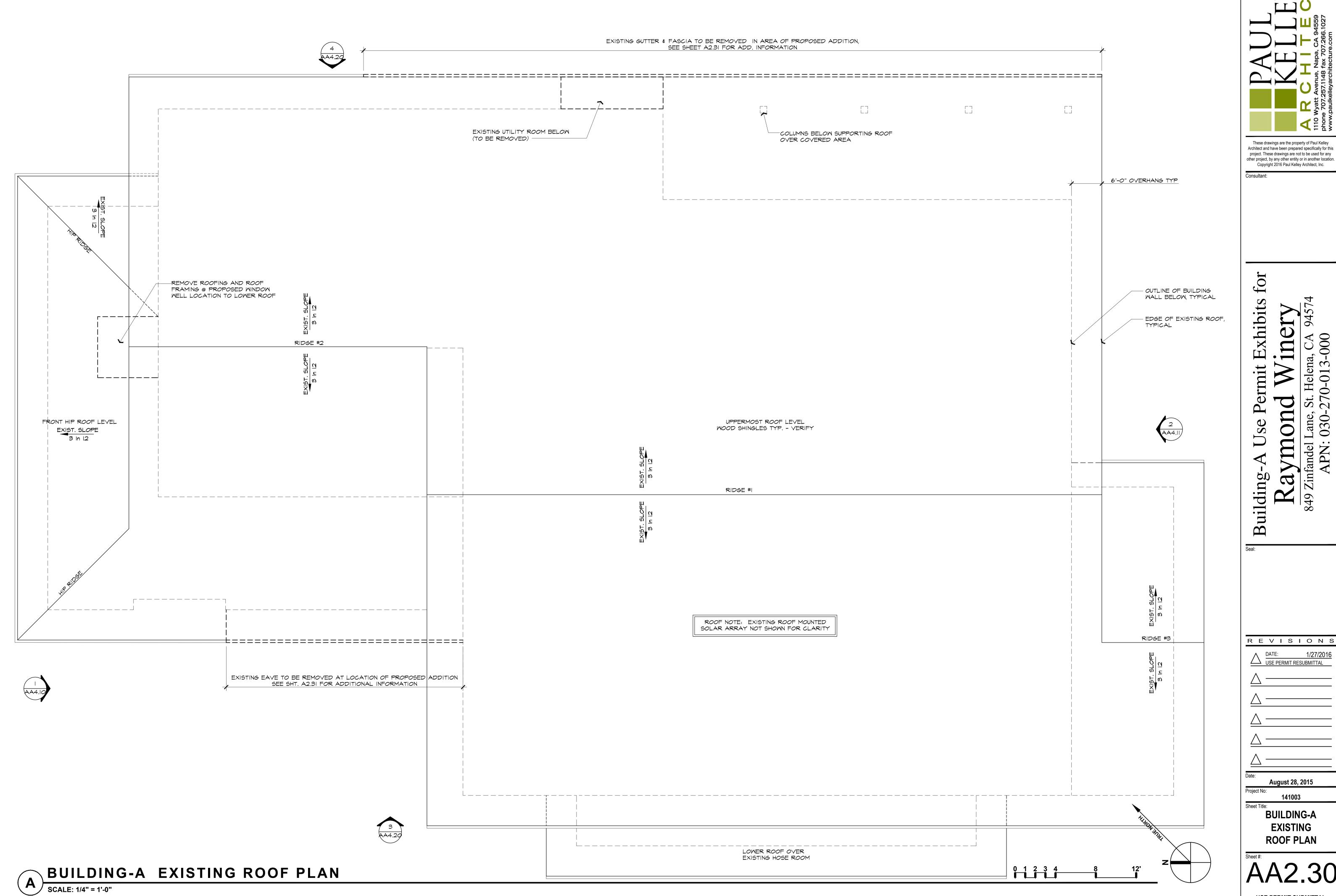
August 28, 2015 141003

BUILDING-A PROPOSED SECOND **FLOOR PLAN**



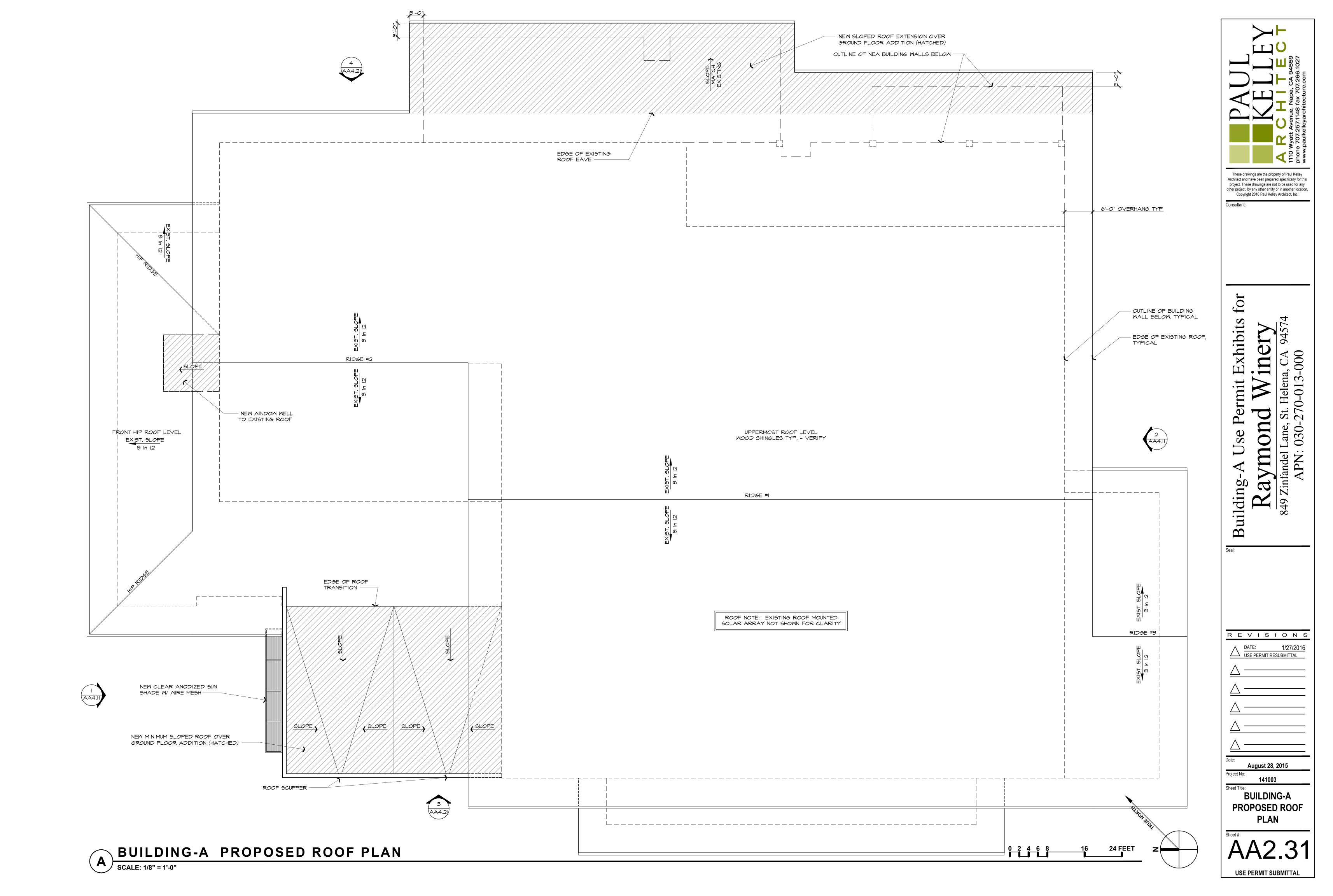


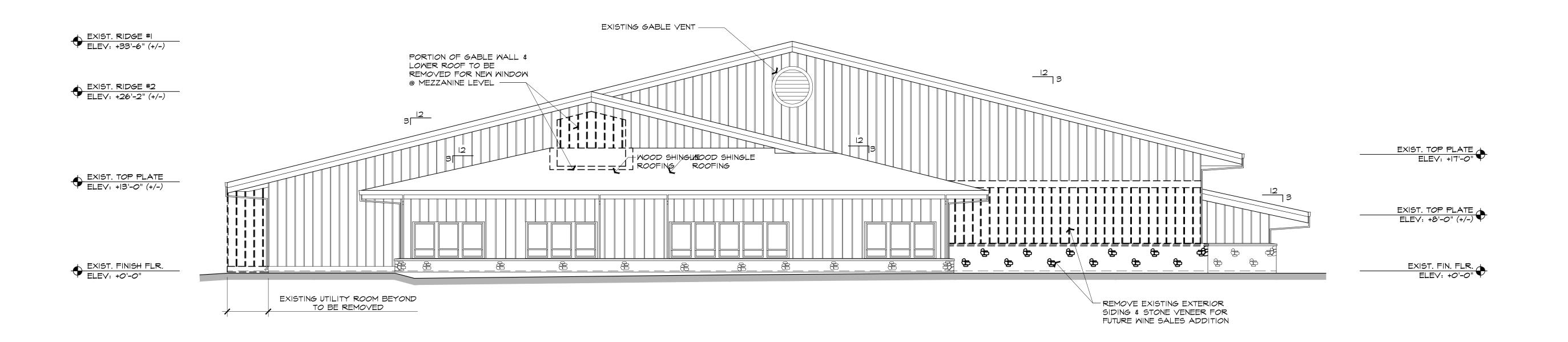




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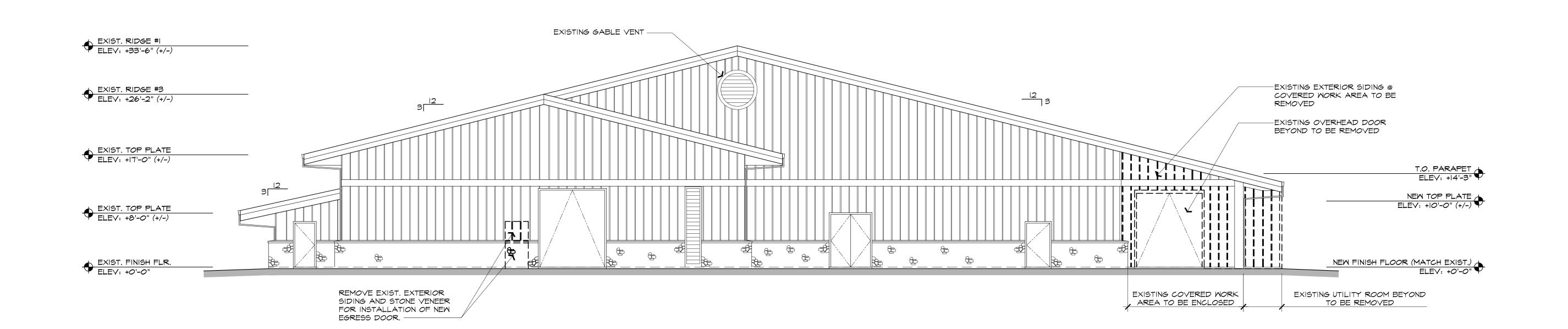




EXISTING FRONT (North) ELEVATION

0 2 4 6 8 16

SCALE: 1/8" = 1'-0"



2 EXISTING REAR (South) ELEVATION
SCALE: 1/8" = 1'-0" 0 2 4 6 8 16 24 FEET

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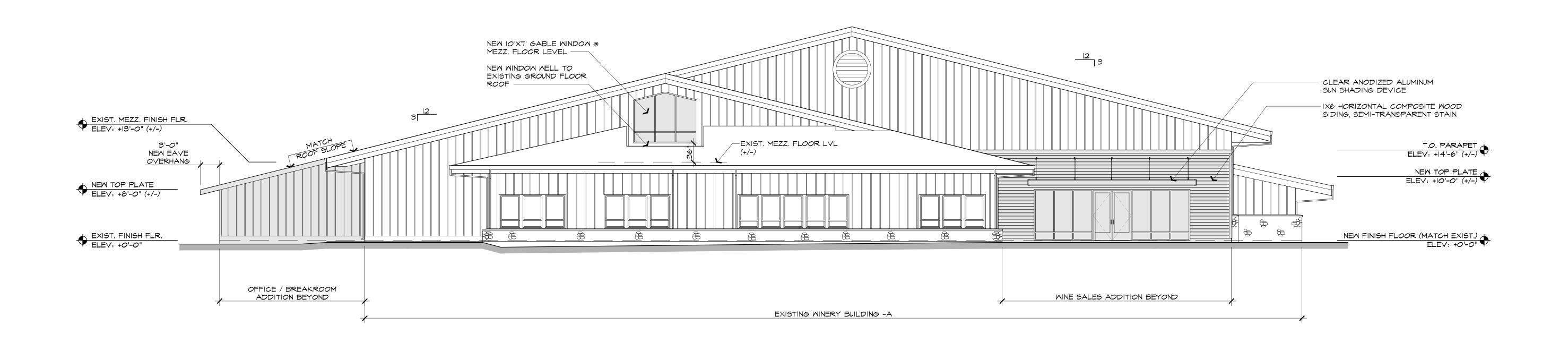
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August 28, 2015 141003

BUILDING-A EXISTING EXTERIOR ELEVATIONS



PROPOSED FRONT (North) ELEVATION

0 2 4 6 8 16

0 2 4 6 8 16 24 FEET

Permit Hele mond Raymon.
849 Zinfandel Lane, SAPN: 030-2

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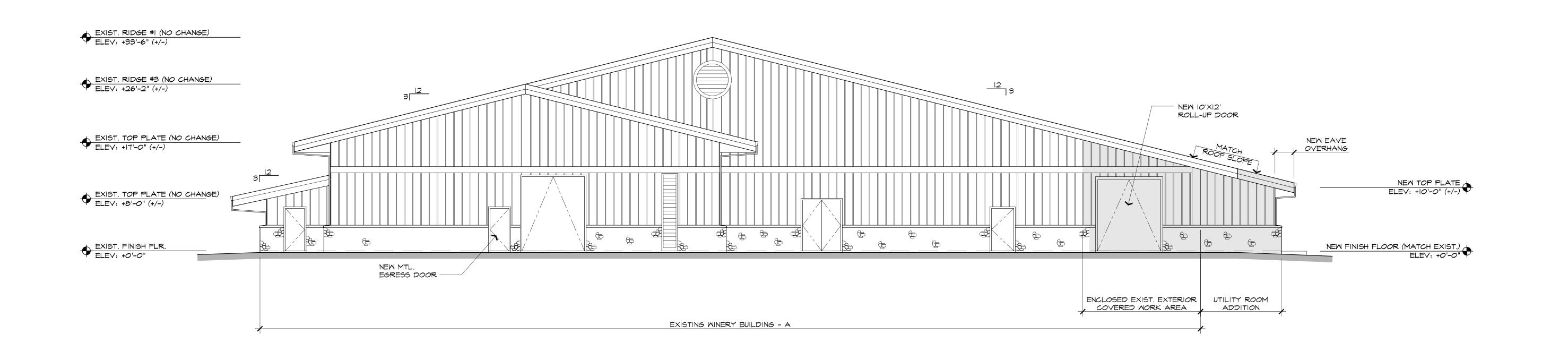
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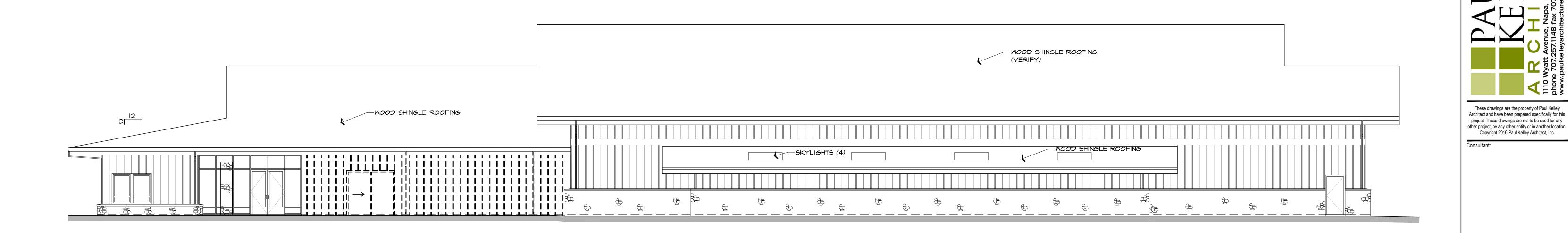
August 28, 2015 141003

BUILDING-A PROPOSED EXTERIOR **ELEVATIONS**

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SCALE: 1/8" = 1'-0"

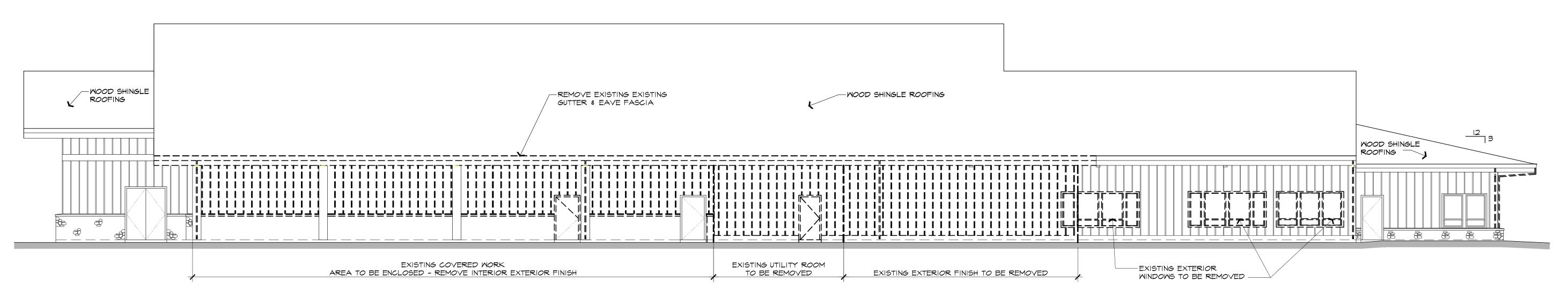




3 EXISTING RIGHT SIDE (WEST) ELEVATION

SCALE: 1/8" = 1'-0"

0 2 4 6 8 16 24 FEET



0 2 4 6 8 16 24 FEET

4 EXISTING LEFT SIDE (EAST) ELEVATION

SCALE: 1/8" = 1'-0"

ELEVATIONS AA4.20

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August 28, 2015

141003

BUILDING-A

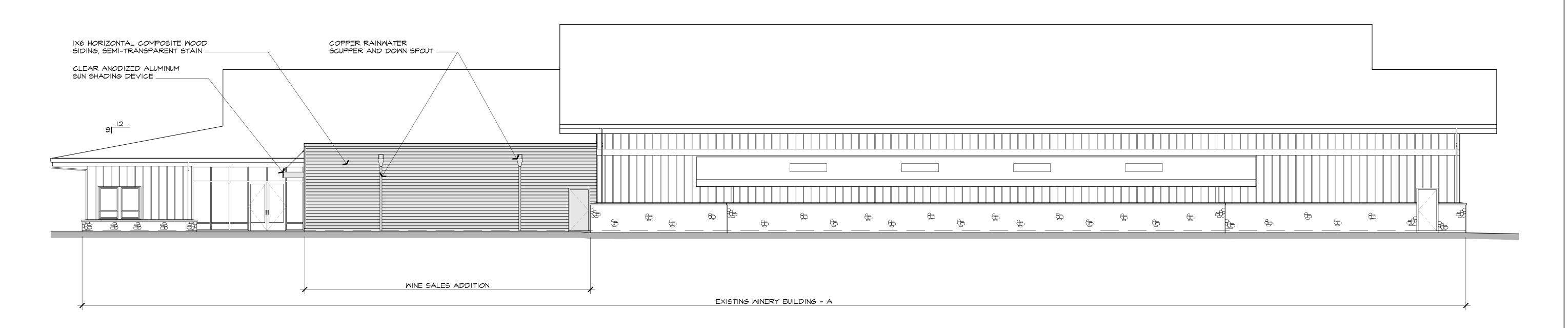
EXISTING EXTERIOR

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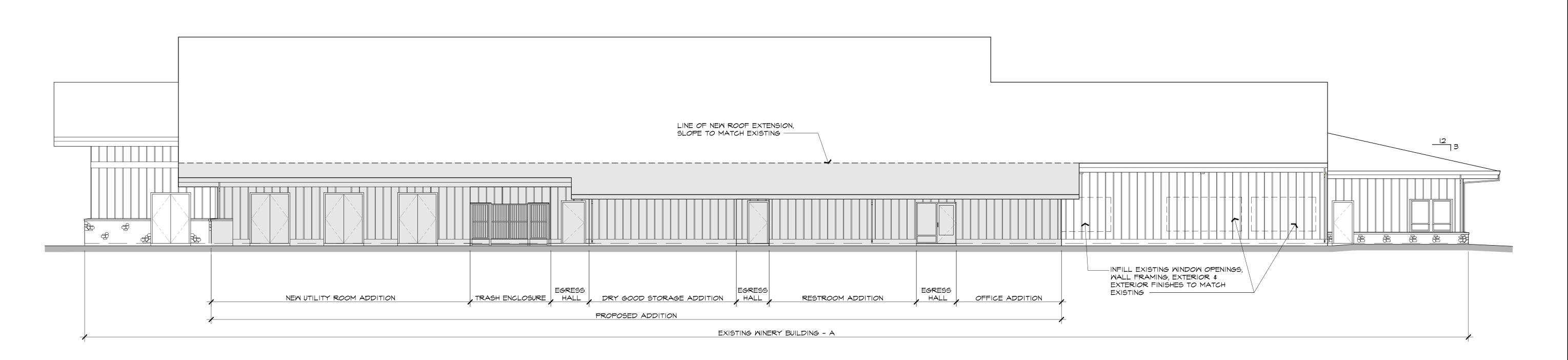
uilding-



PROPOSED RIGHT SIDE (WEST) ELEVATION

SCALE: 1/8" = 1'-0"

0 2 4 6 8 16 24 FEET



PROPOSED LEFT SIDE (EAST) ELEVATION

SCALE: 1/8" = 1'-0"

0 2 4 6 8 16 24 FEET

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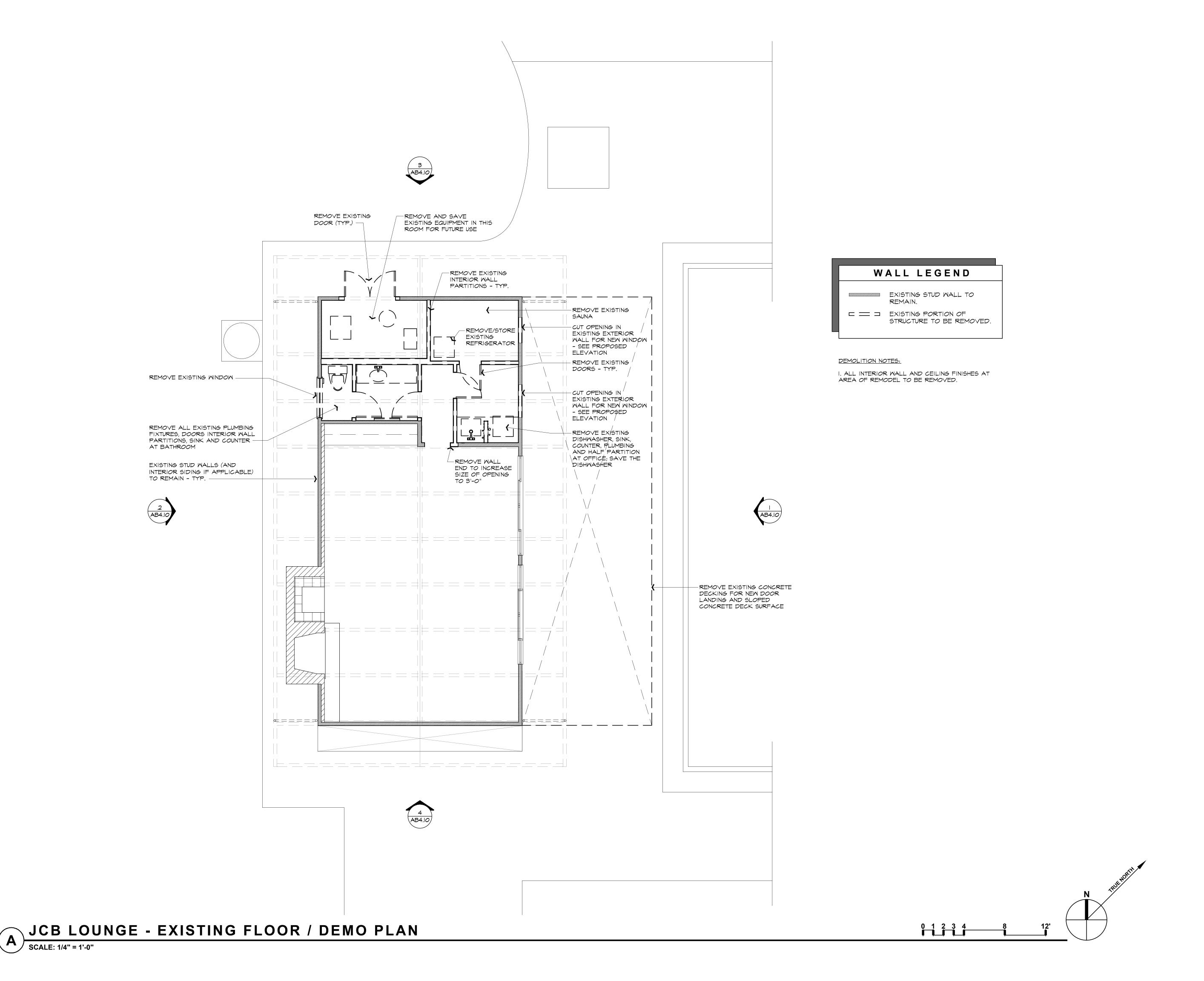
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141003 **PROPOSED EXTERIOR ELEVATIONS**



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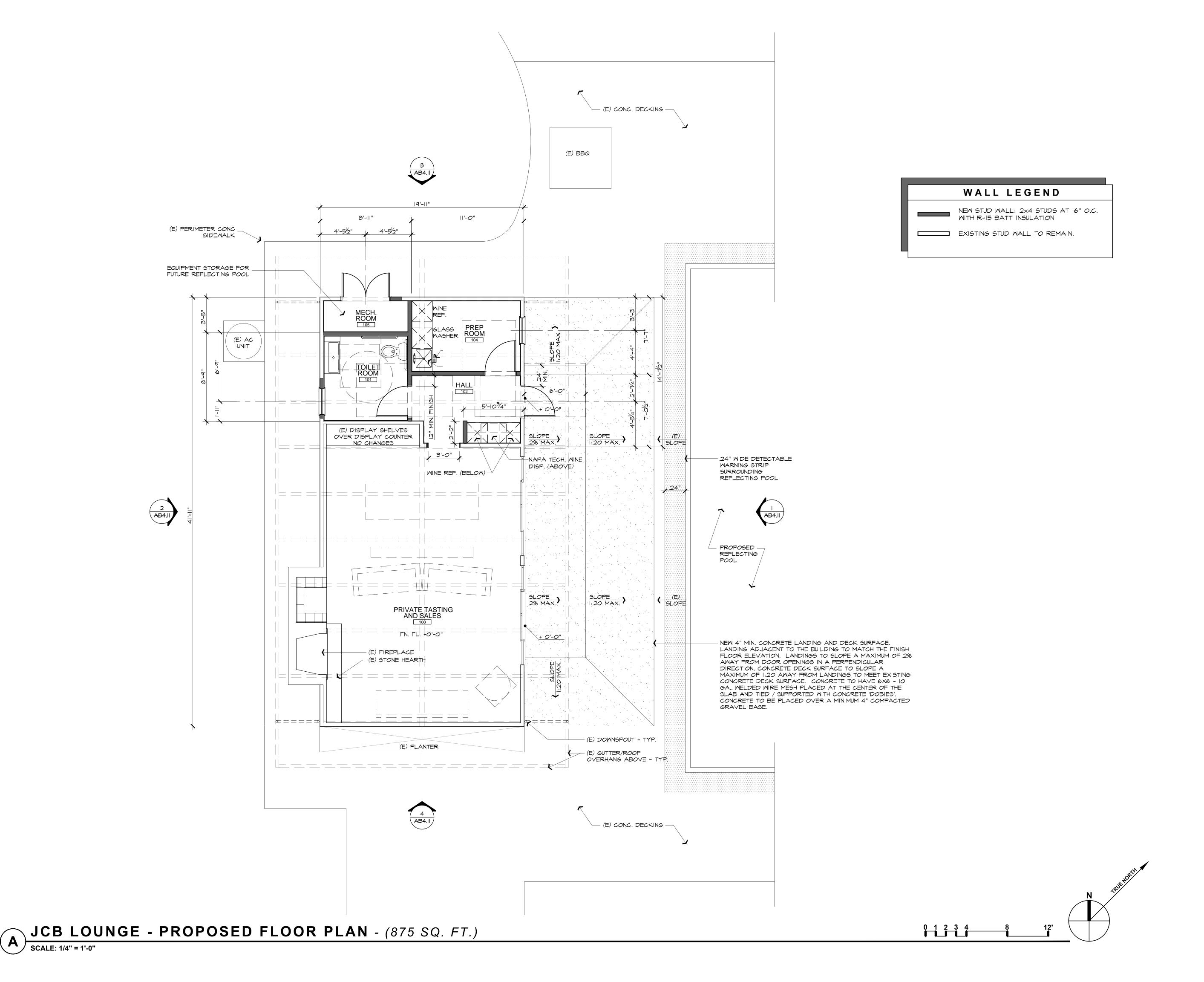
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141003

JCB LOUNGE EXISTING FLOOR / DEMO PLAN



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Consultant:

JCB Lounge Use Permit Exhibits for Raymond Winery

849 Zinfandel Lane, St. Helena, CA 94574

Date:
August 28, 2015
Project No:
141003

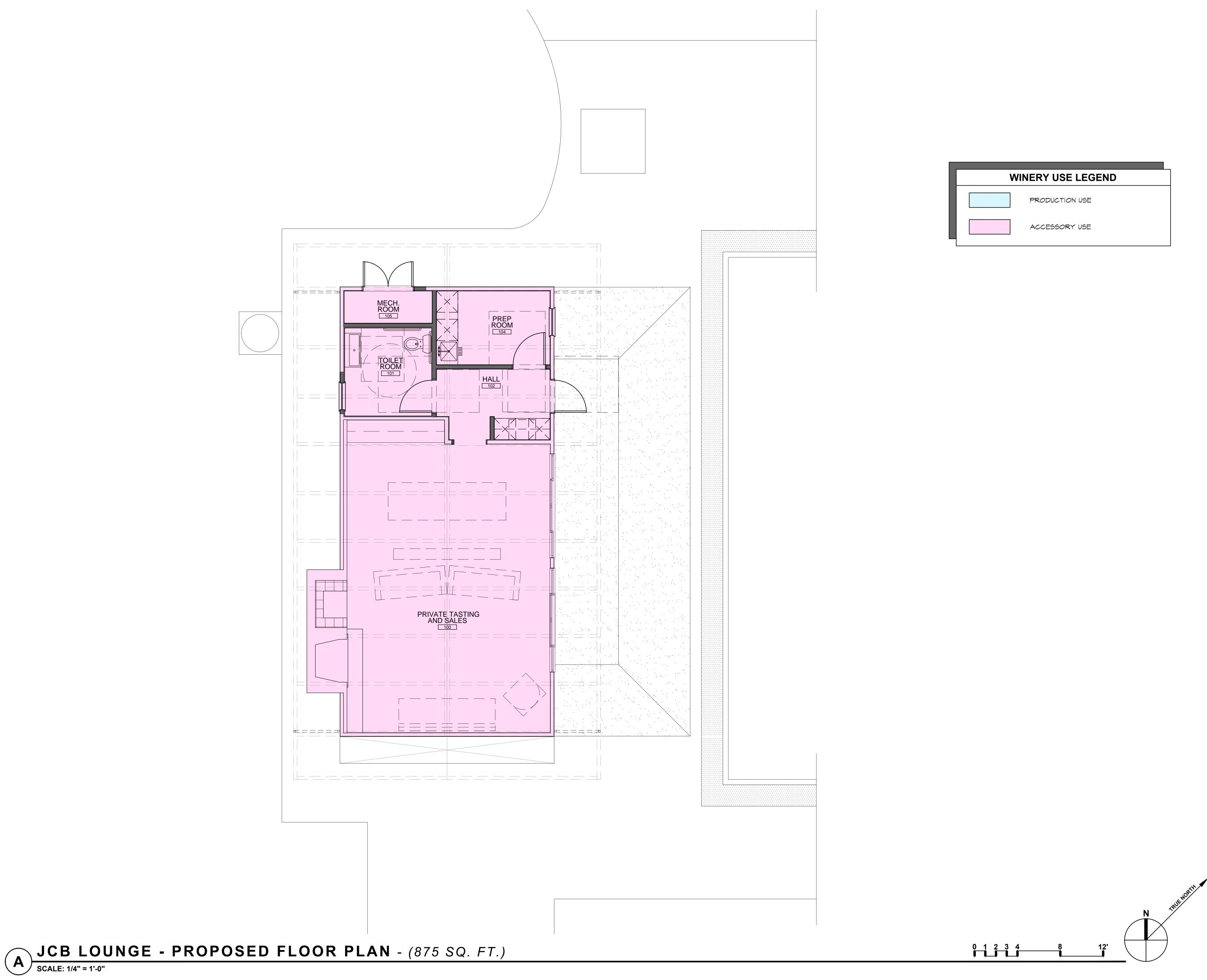
Sheet Title:

JCB LOUNGE

PROPOSED

FLOOR PLAN

AB2.11

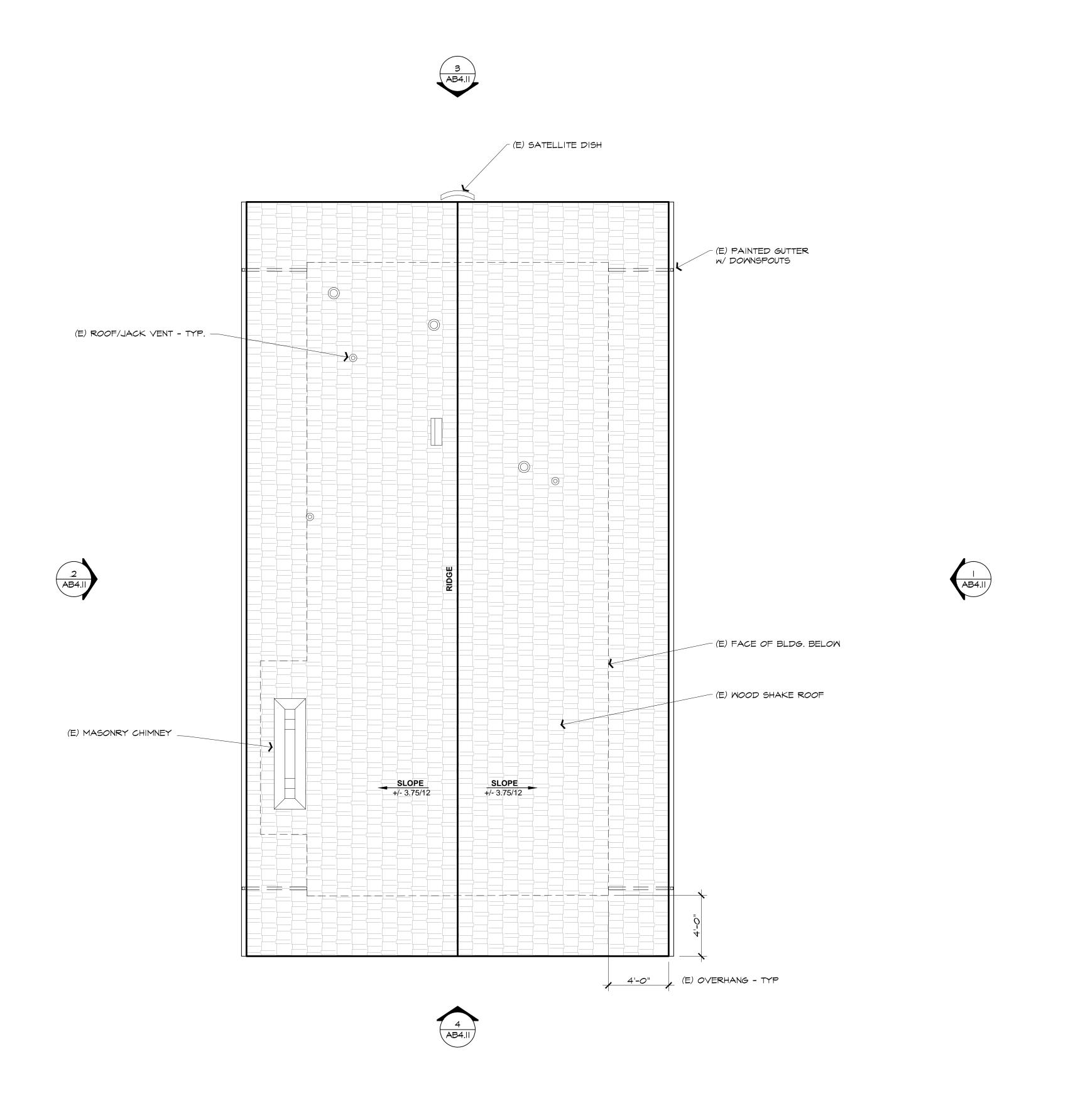


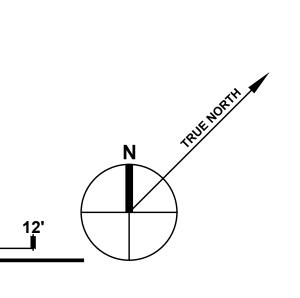
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JCB LOUNGE **PROPOSED FLOOR PLAN**





0 1 2 3 4

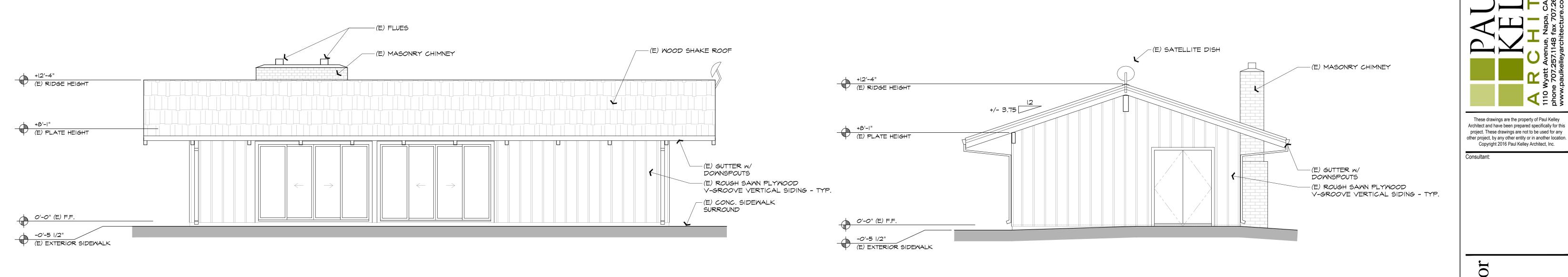
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August 28, 2015

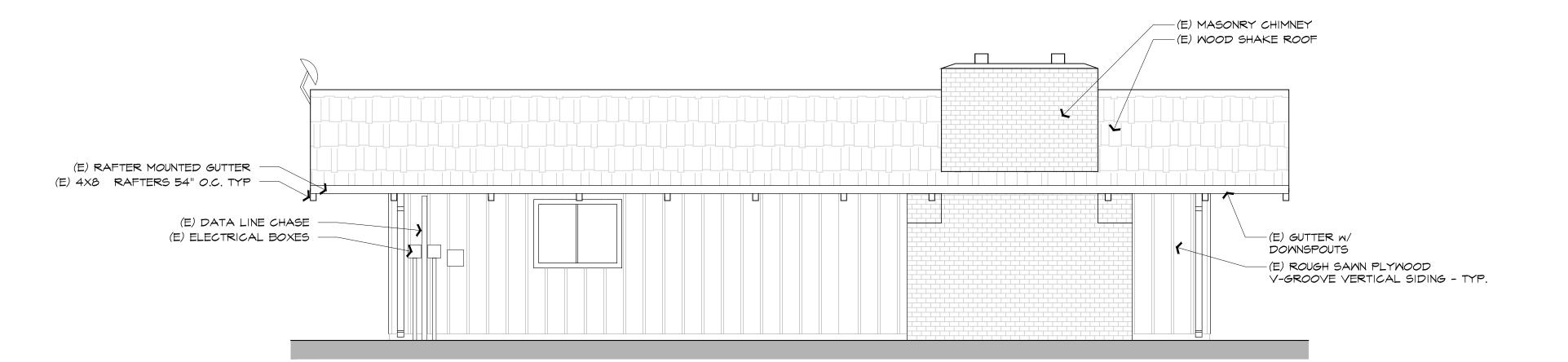
141003 JCB LOUNGE **EXISTING ROOF PLAN**

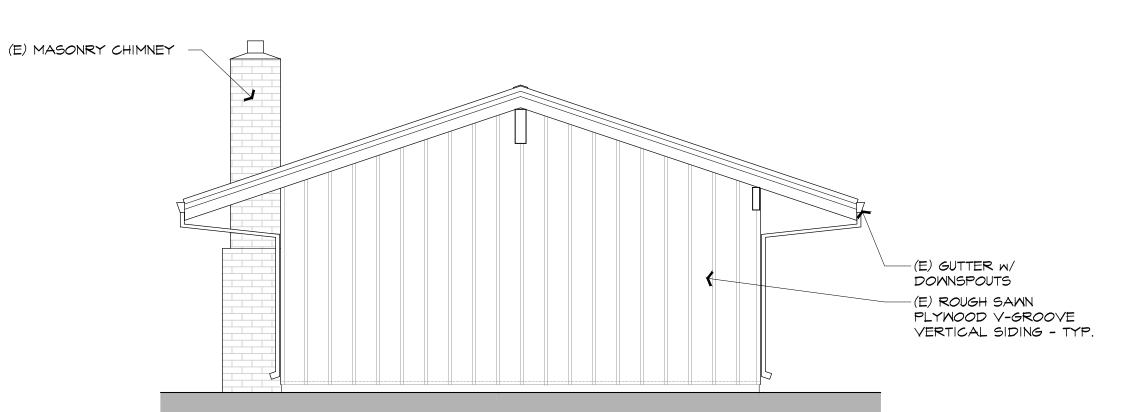


EXISTING FRONT (NORTHEAST) ELEVATION SCALE: 1/4" = 1'-0"

0 1 2 3 4 8

EXISTING 3 RIGHT SIDE (NORTHWEST) ELEVATION
SCALE: 1/4" = 1'-0" 0 1 2 3 4





EXISTING 2 REAR (SOUTHWEST) ELEVATION
SCALE: 1/4" = 1'-0"

0 1 2 3 4 8 12'

EXISTING 4 LEFT SIDE (SOUTHEAST) ELEVATION

SCALE: 1/4" = 1'-0"

0 1 2 3 4 8

AB4.10

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Exhibits

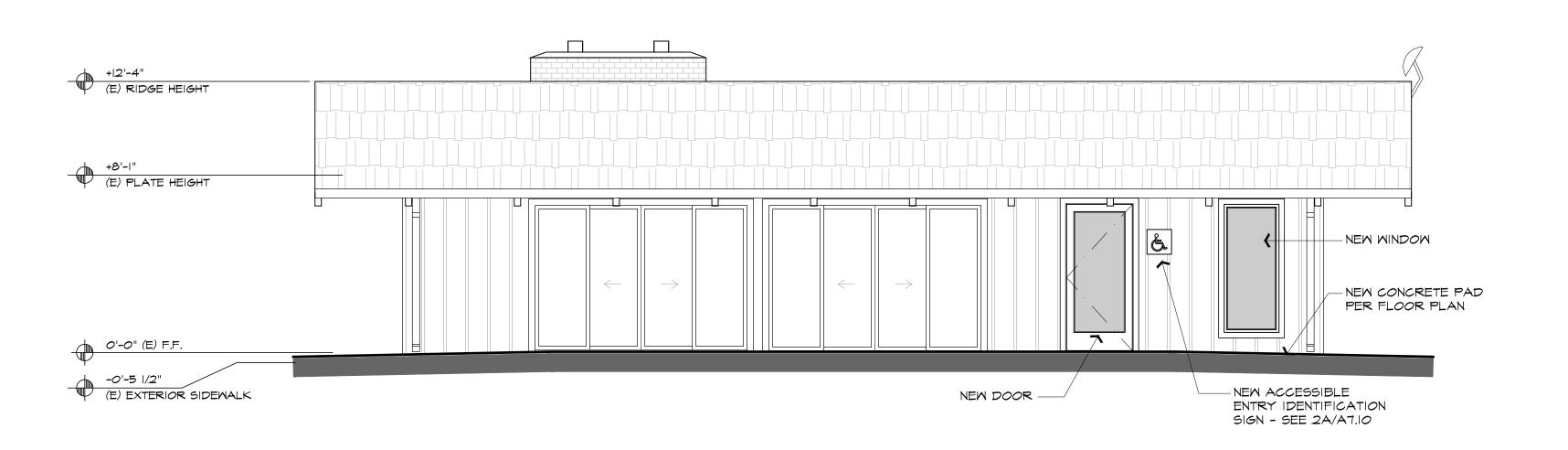
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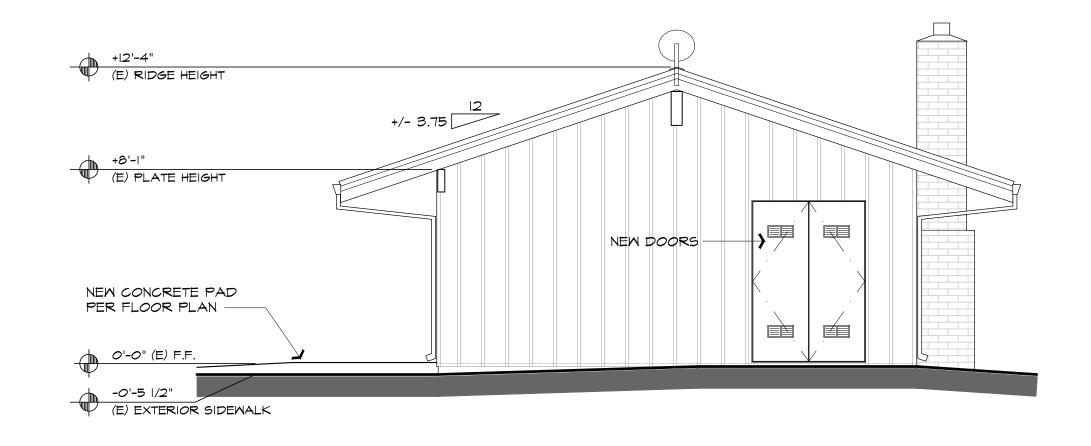
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JCB LOUNGE EXISTING EXTERIOR ELEVATIONS

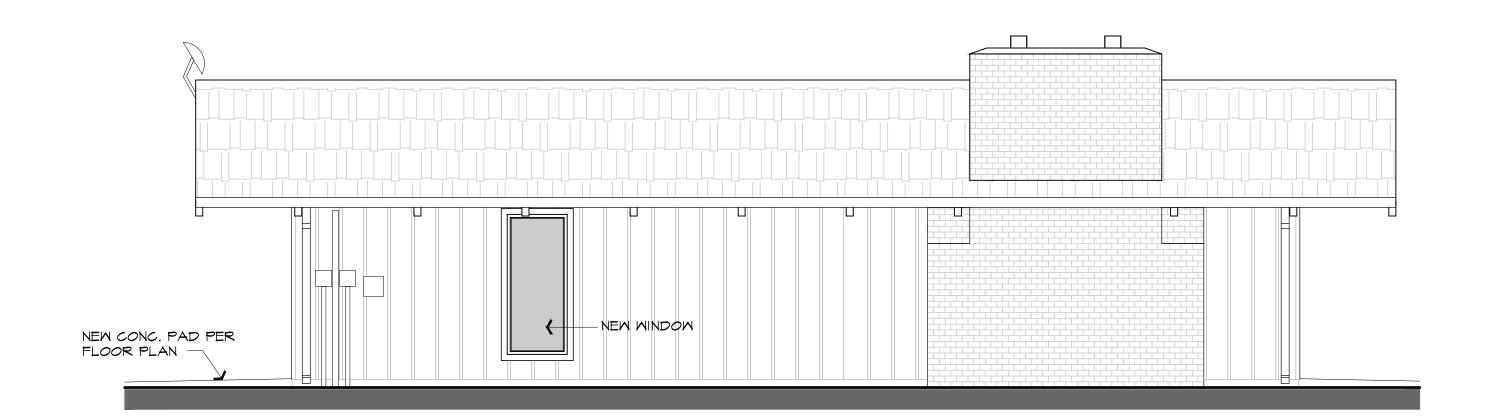


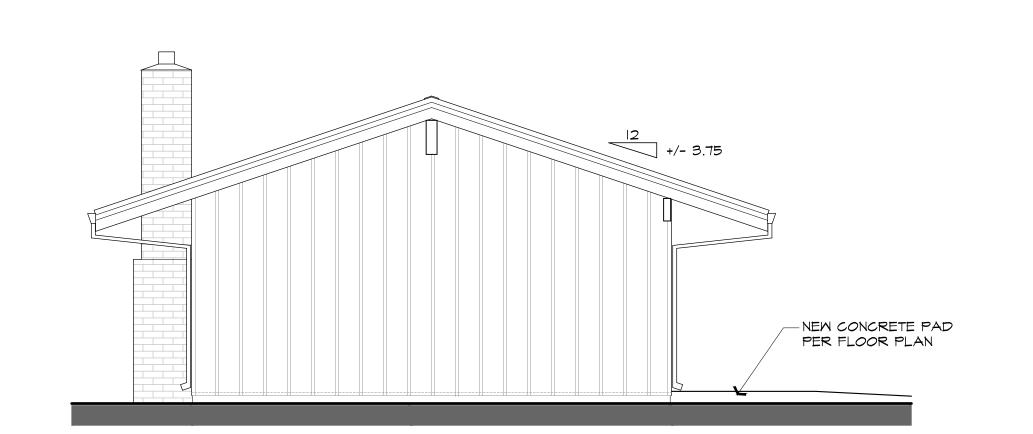


PROPOSED FRONT (NORTHEAST) ELEVATION SCALE: 1/4" = 1'-0"

0 1 2 3 4

PROPOSED 3 RIGHT SIDE (NORTHWEST) ELEVATION
SCALE: 1/4" = 1'-0" 0 1 2 3 4





PROPOSED REAR (SOUTHWEST) ELEVATION

SCALE: 1/4" = 1'-0"

0 1 2 3 4 8

PROPOSED LEFT SIDE (SOUTHEAST) ELEVATION SCALE: 1/4" = 1'-0"

0 1 2 3 4

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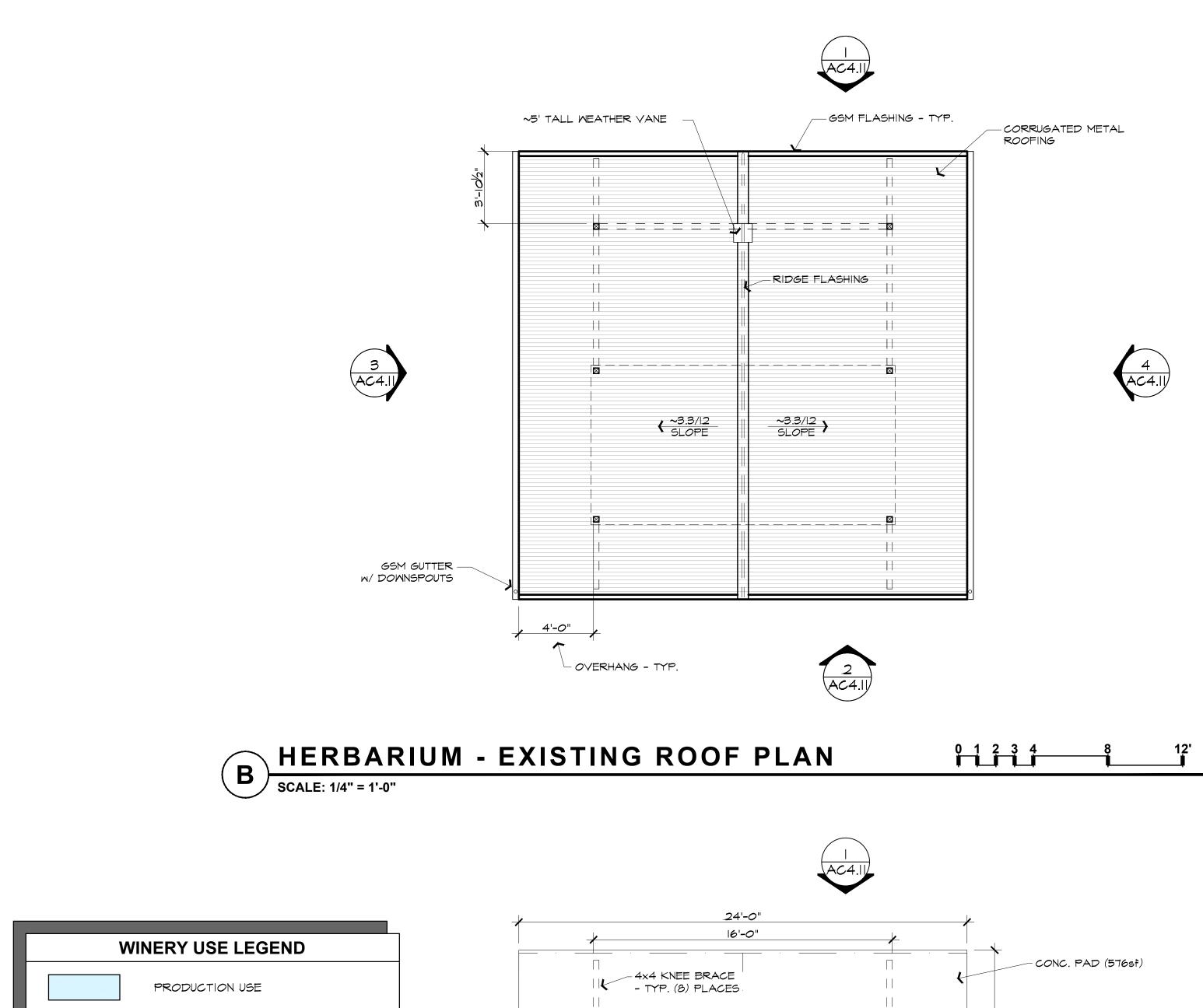
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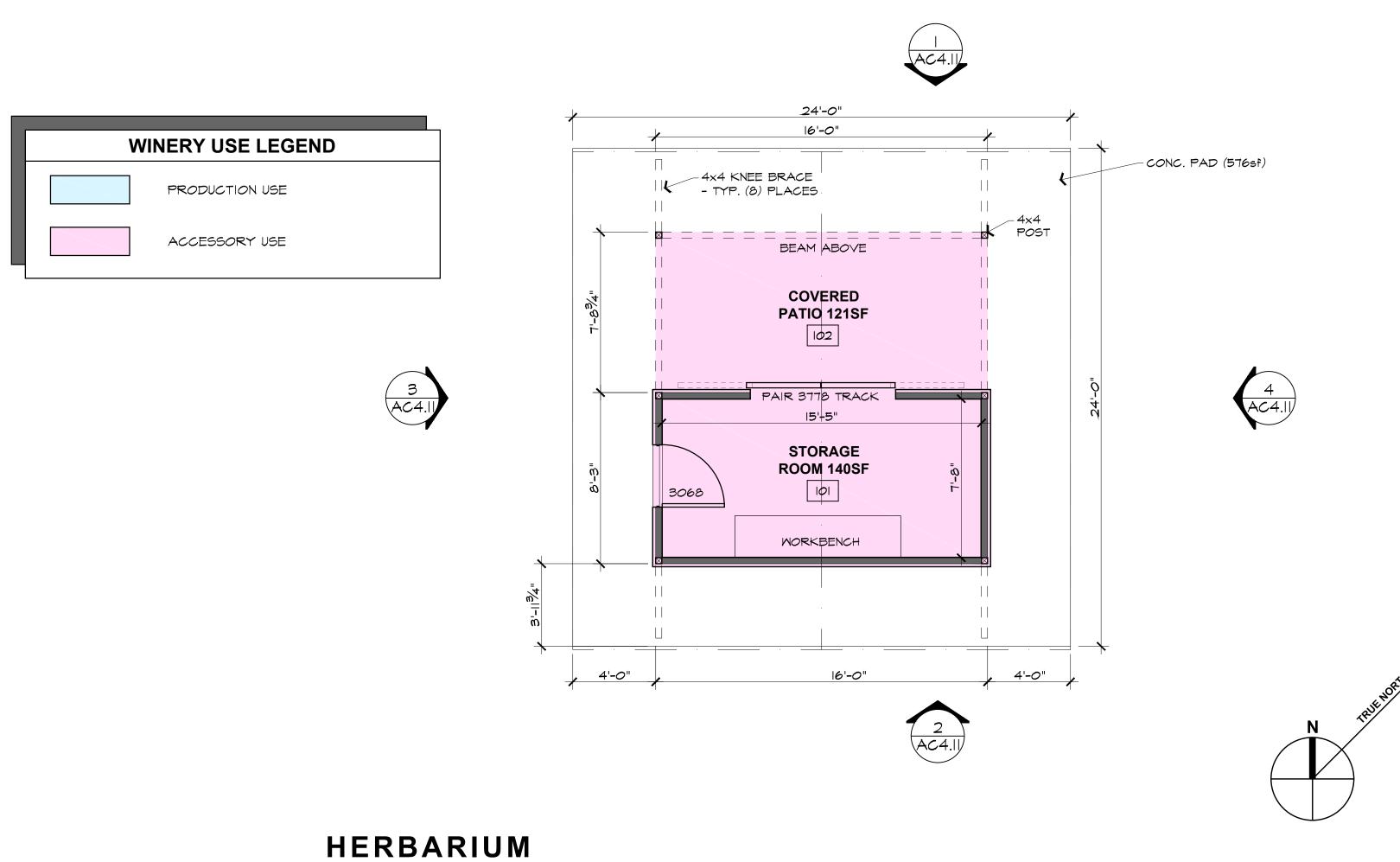
REVISIONS August 28, 2015 141003 **JCB LOUNGE**

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PROPOSED EXTERIOR

ELEVATIONS

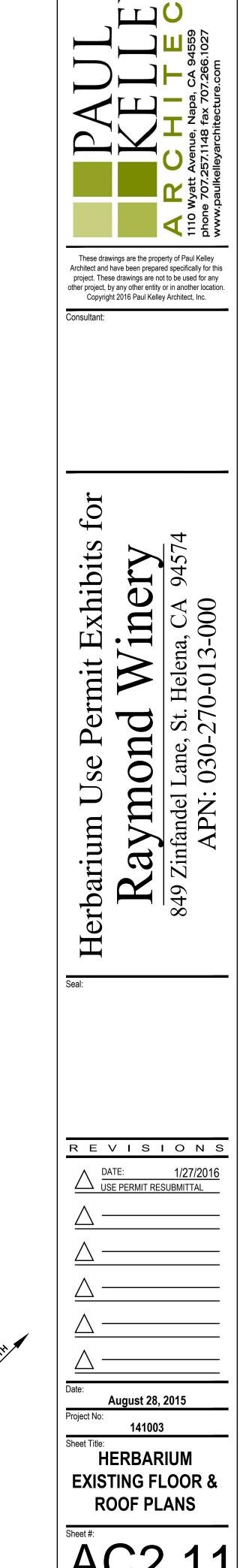


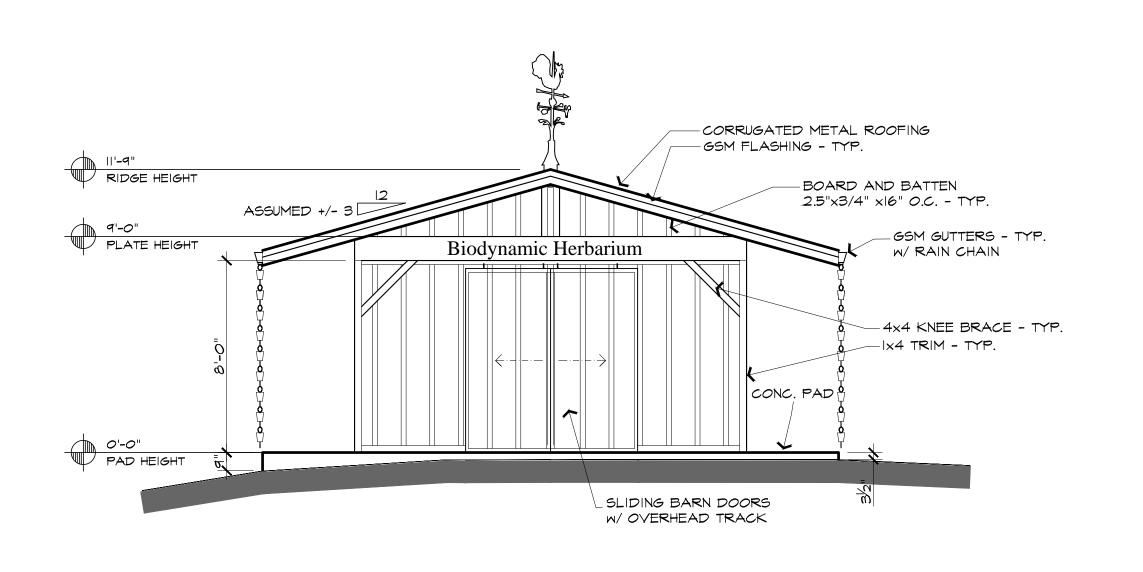


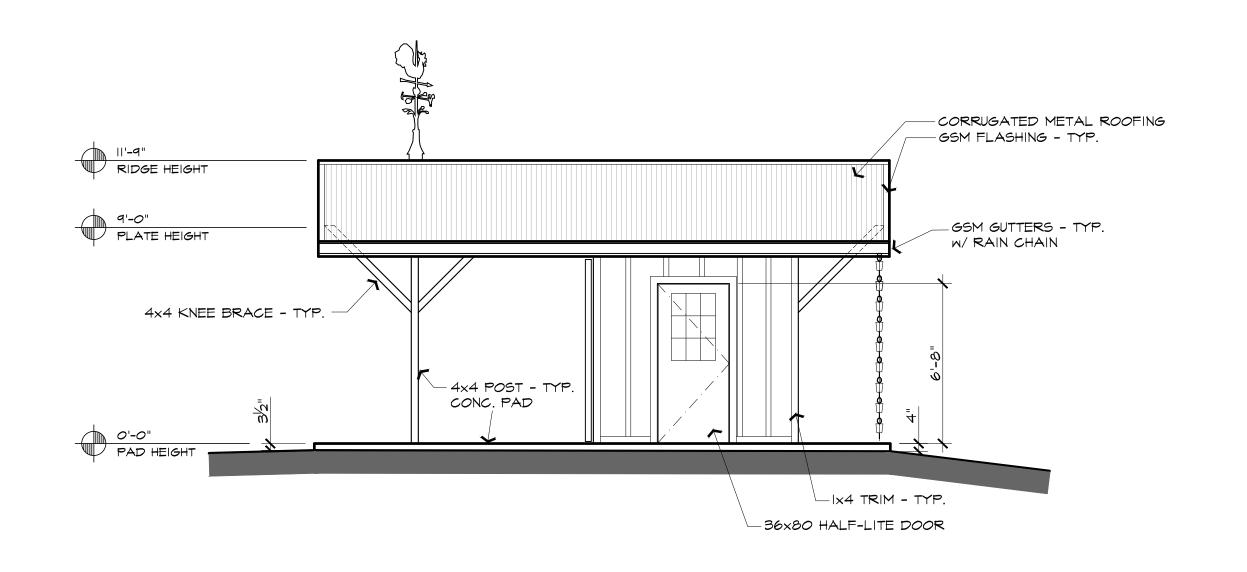
EXISTING FLOOR PLAN- (330 SQ. FT.)

SCALE: 1/4" = 1'-0"

0 1 2 3 4







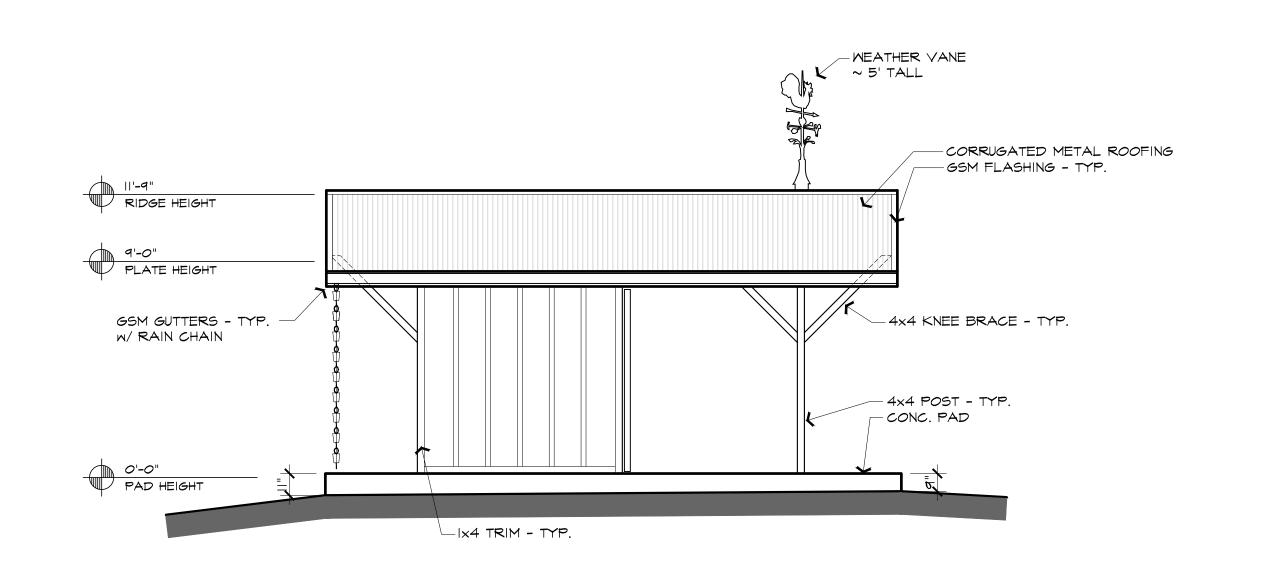
EXISTING FRONT (NORTH) ELEVATION SCALE: 1/4" = 1'-0"

0 1 2 3 4 8 12'

EXISTING RIGHT SIDE (WEST) ELEVATION SCALE: 1/4" = 1'-0"

0 1 2 3 4 8

-CORRUGATED METAL ROOFING -GSM FLASHING - TYP. II'-9"
RIDGE HEIGHT -BOARD AND BATTEN 2.5"x3/4" x|6" O.C. - TYP. _GSM GUTTERS - TYP. W∕RAIN CHAIN -Ix4 TRIM - TYP. 4×4 KNEE BRACE - TYP. CONC. PAD PET OPENING



EXISTING 2 REAR (SOUTH) ELEVATION

SCALE: 1/4" = 1'-0"

0 1 2 3 4

EXISTING LEFT SIDE (EAST) ELEVATION SCALE: 1/4" = 1'-0"

0 1 2 3 4 8

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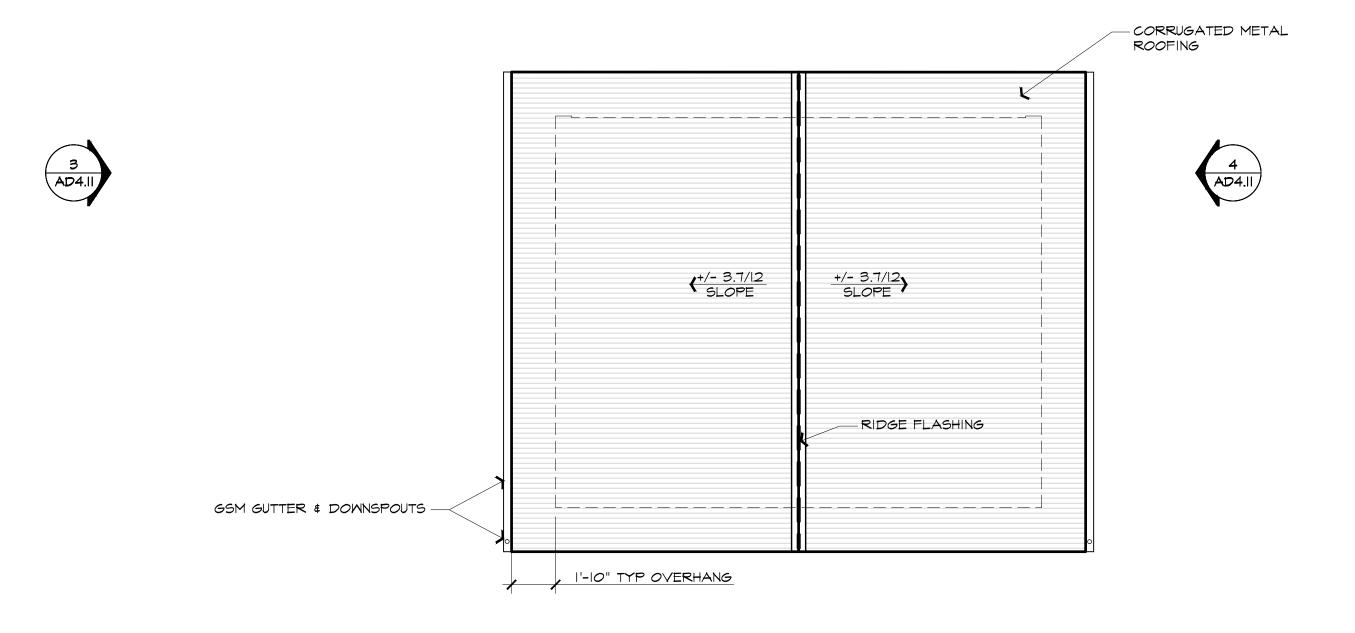
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141003 **HERBARIUM EXISTING EXTERIOR ELEVATIONS**

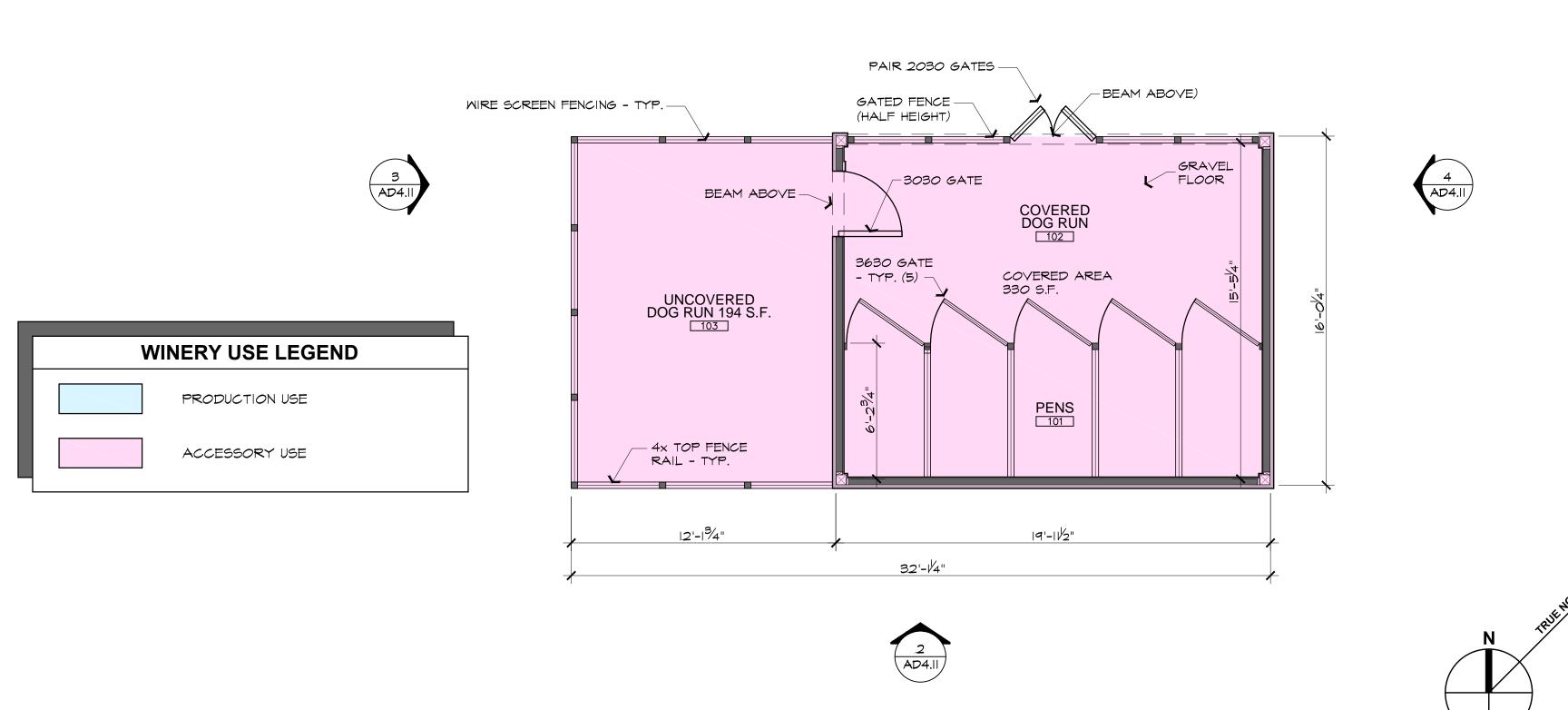




FRENCHIE DOG RUN **EXISTING ROOF PLAN** B EXISTIN (

0 1 2 3 4

0 1 2 3 4



EXISTING FLOOR PLAN- (330 SQ. FT.)

FRENCHIE DOG RUN

SCALE: 1/4" = 1'-0"

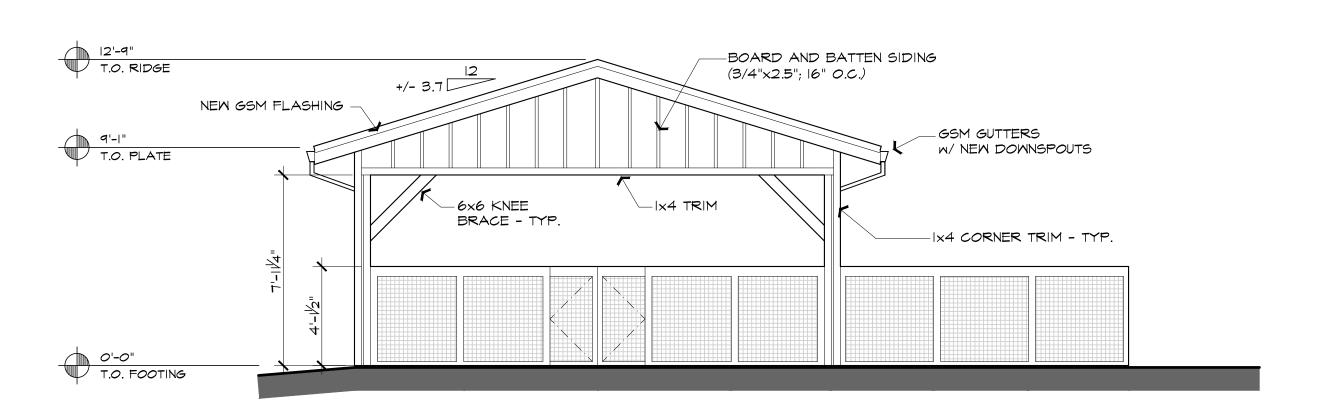


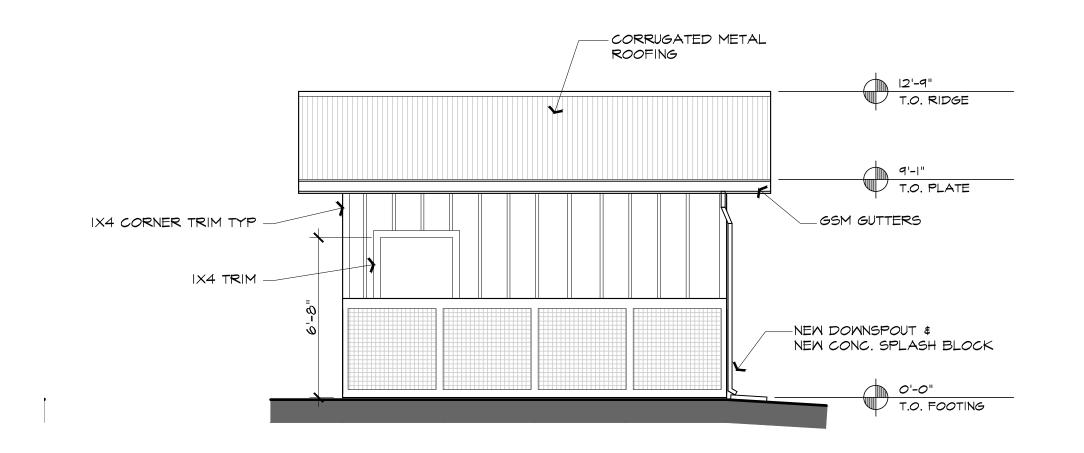
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August 28, 2015 141003 Sheet Title: FRENCHIE DOG RUN **EXISTING** FLOOR & ROOF PLANS



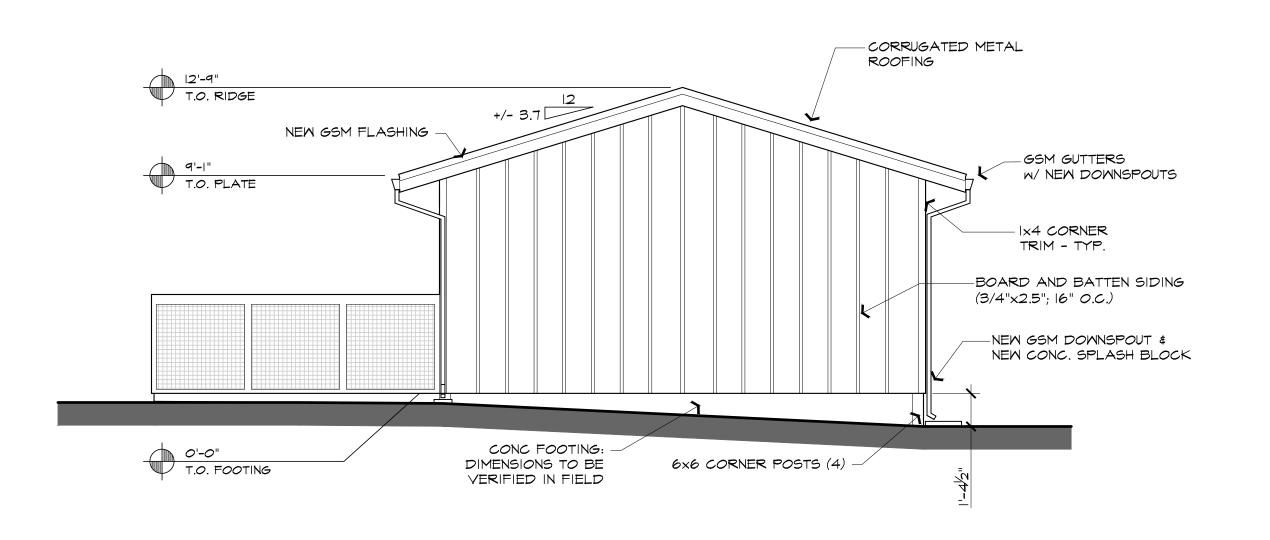


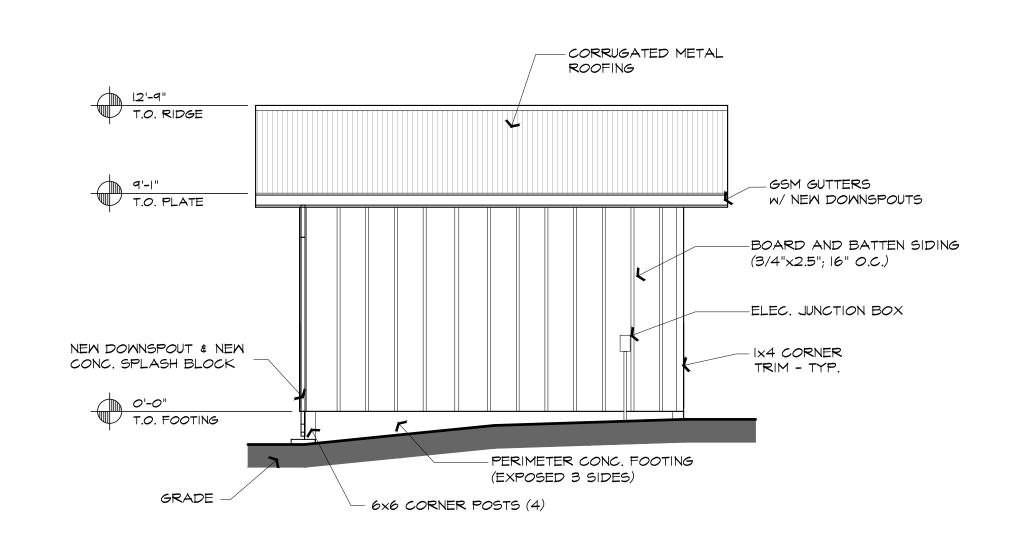
EXISTING FRONT (NORTH) ELEVATION SCALE: 1/4" = 1'-0"

0 1 2 3 4 8 12'

EXISTING RIGHT SIDE (WEST) ELEVATION

0 1 2 3 4





EXISTING REAR (SOUTH) ELEVATION

SCALE: 1/4" = 1'-0"

0 1 2 3 4 8

EXISTING LEFT SIDE (EAST) ELEVATION

0 1 2 3 4 8

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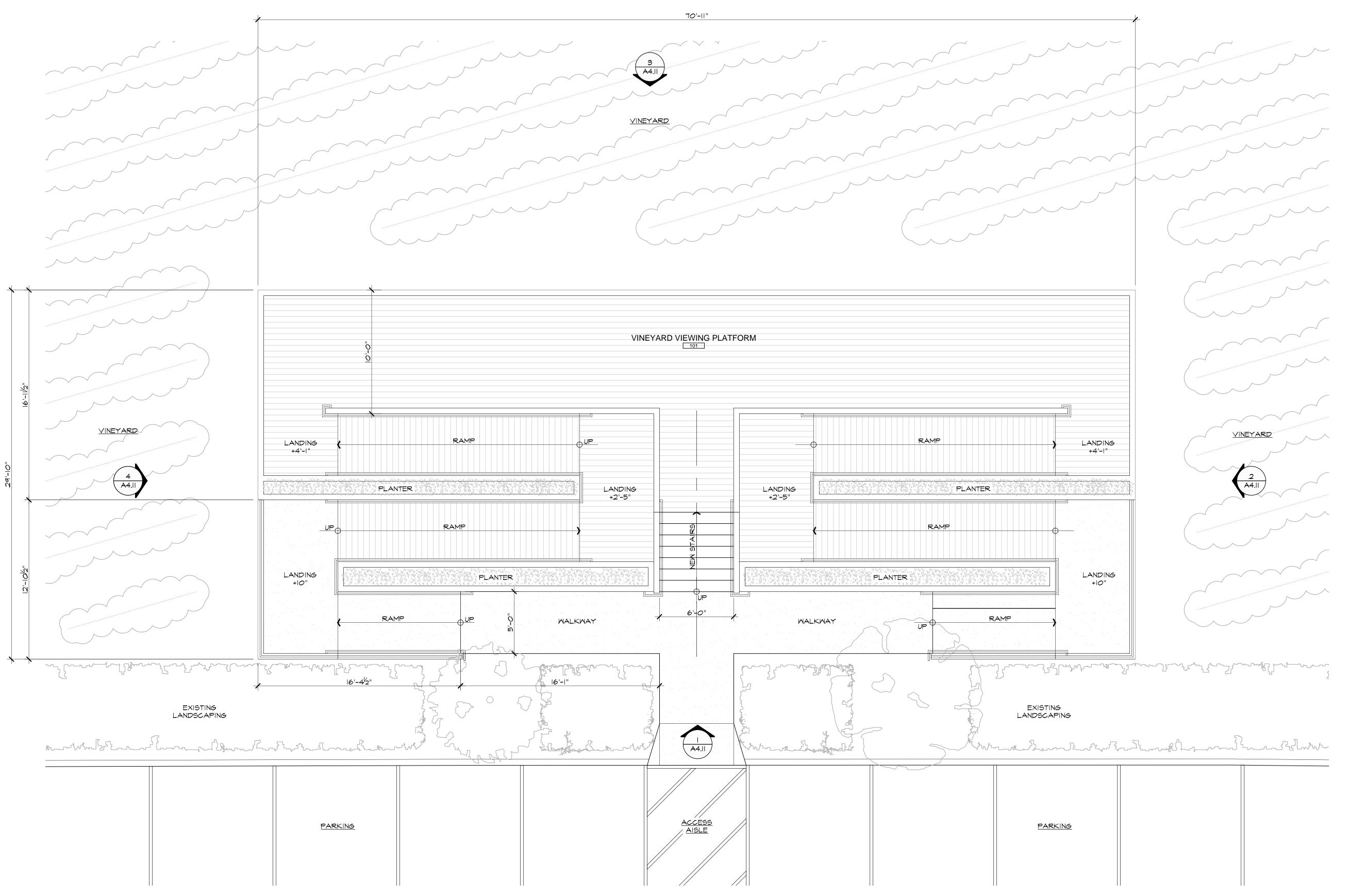
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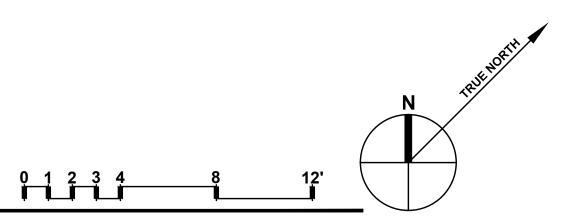
August 28, 2015 141003

FRENCHIE DOG RUN **EXISTING EXTERIOR ELEVATIONS**

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SCALE: 1/4" = 1'-0"



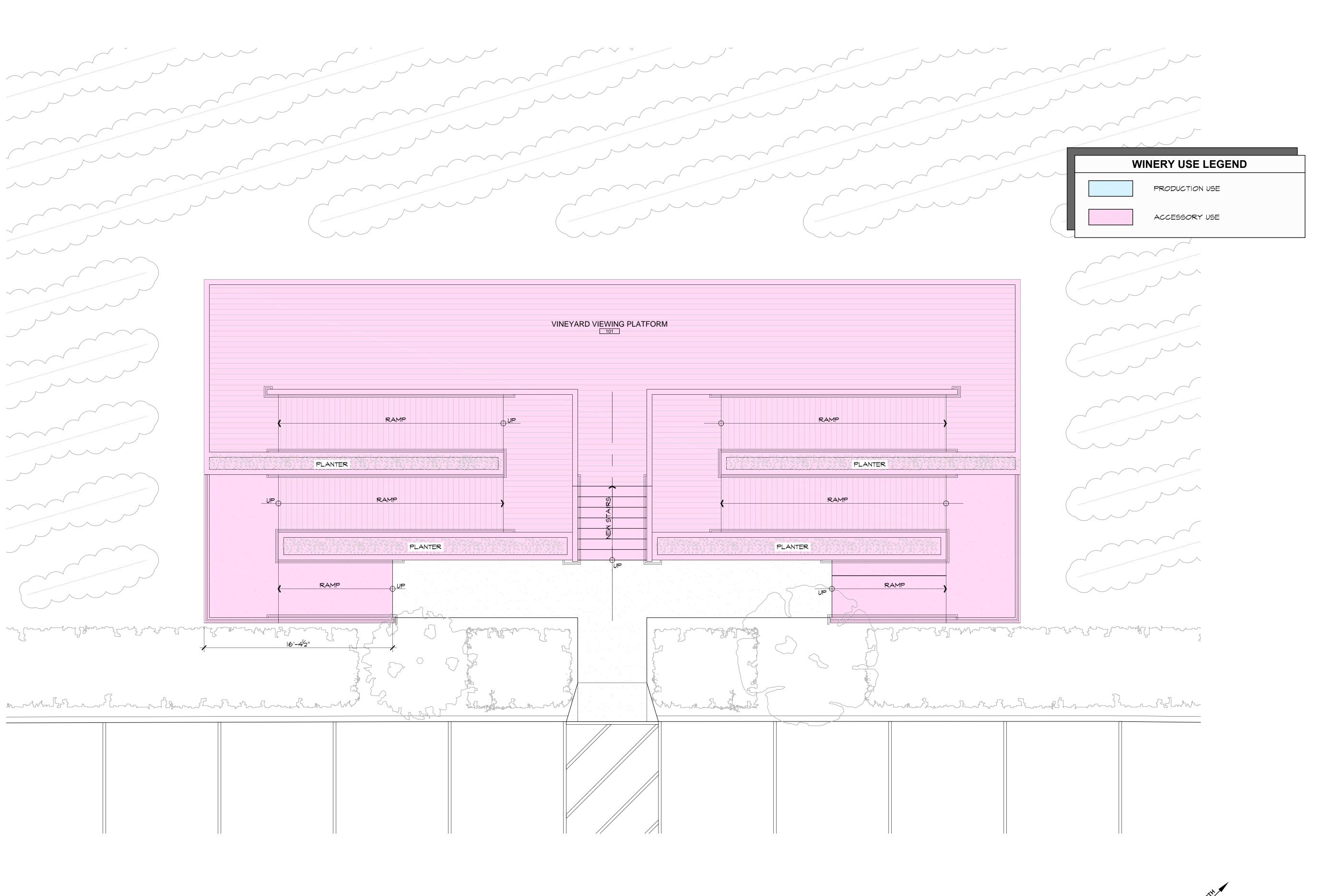


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Platform Viewing

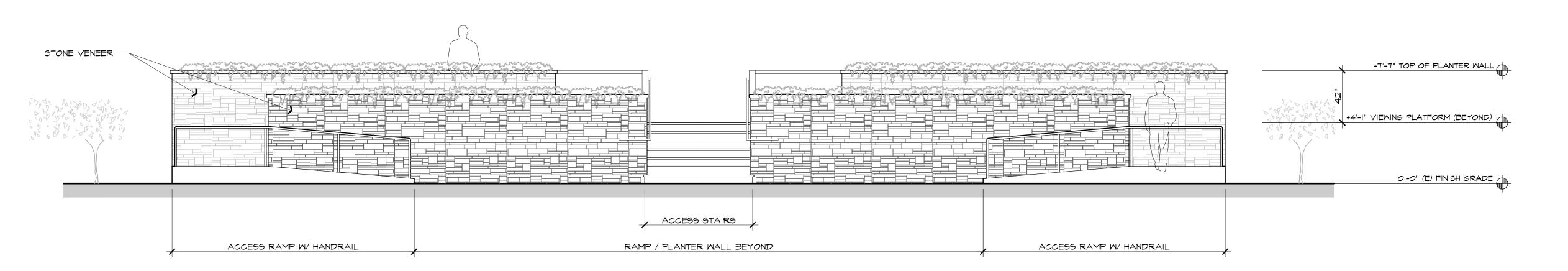
August 28, 2015

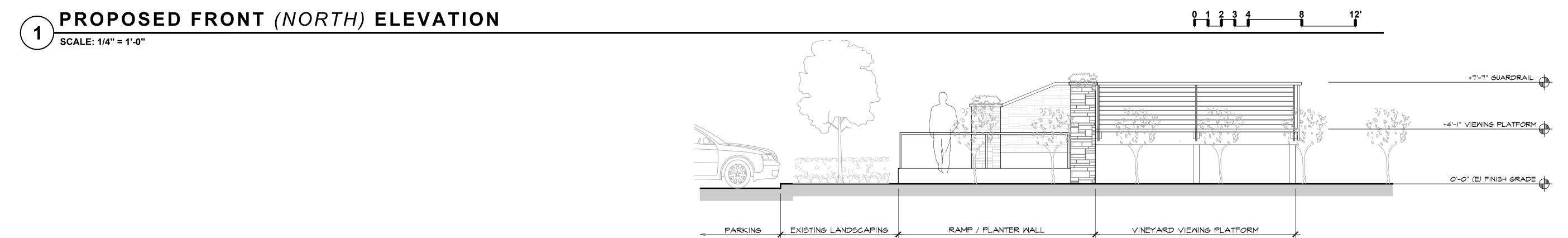
VINEYARD VIEWING **PLATFORM FLOOR PLAN**

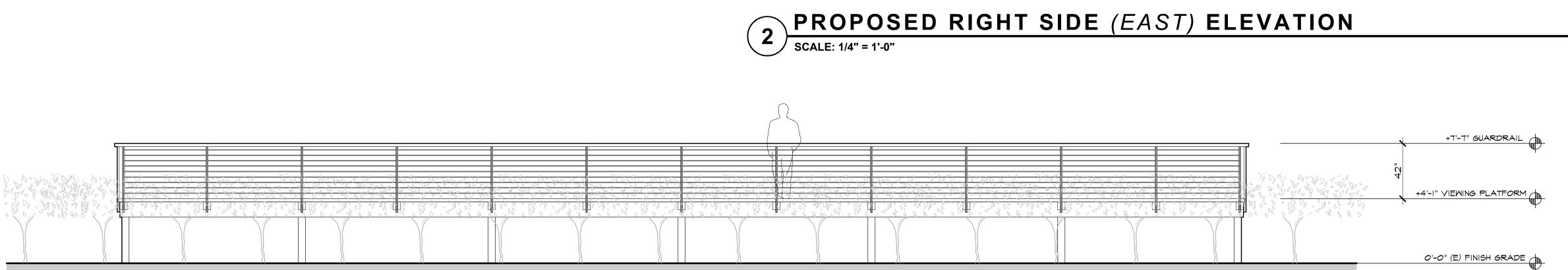


VINEYARD VIEWING PLATFORM PROP. **FLOOR PLAN**

0 1 2 3 4

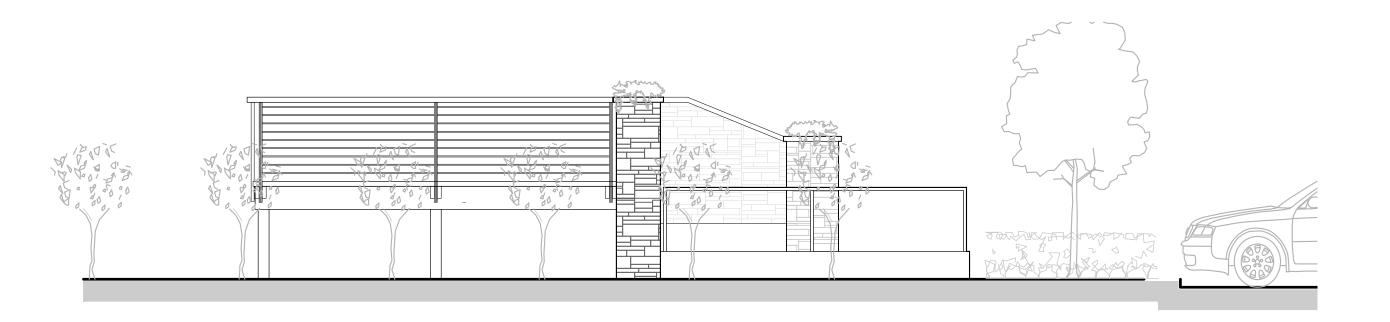






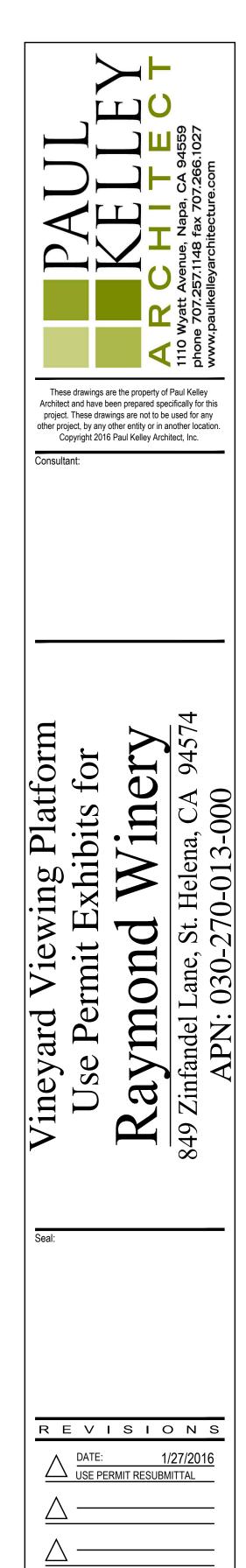
3 PROPOSED REAR (SOUTH) ELEVATION

SCALE: 1/4" = 1"-0"



PROPOSED LEFT SIDE (WEST) ELEVATION

SCALE: 1/4" = 1'-0"



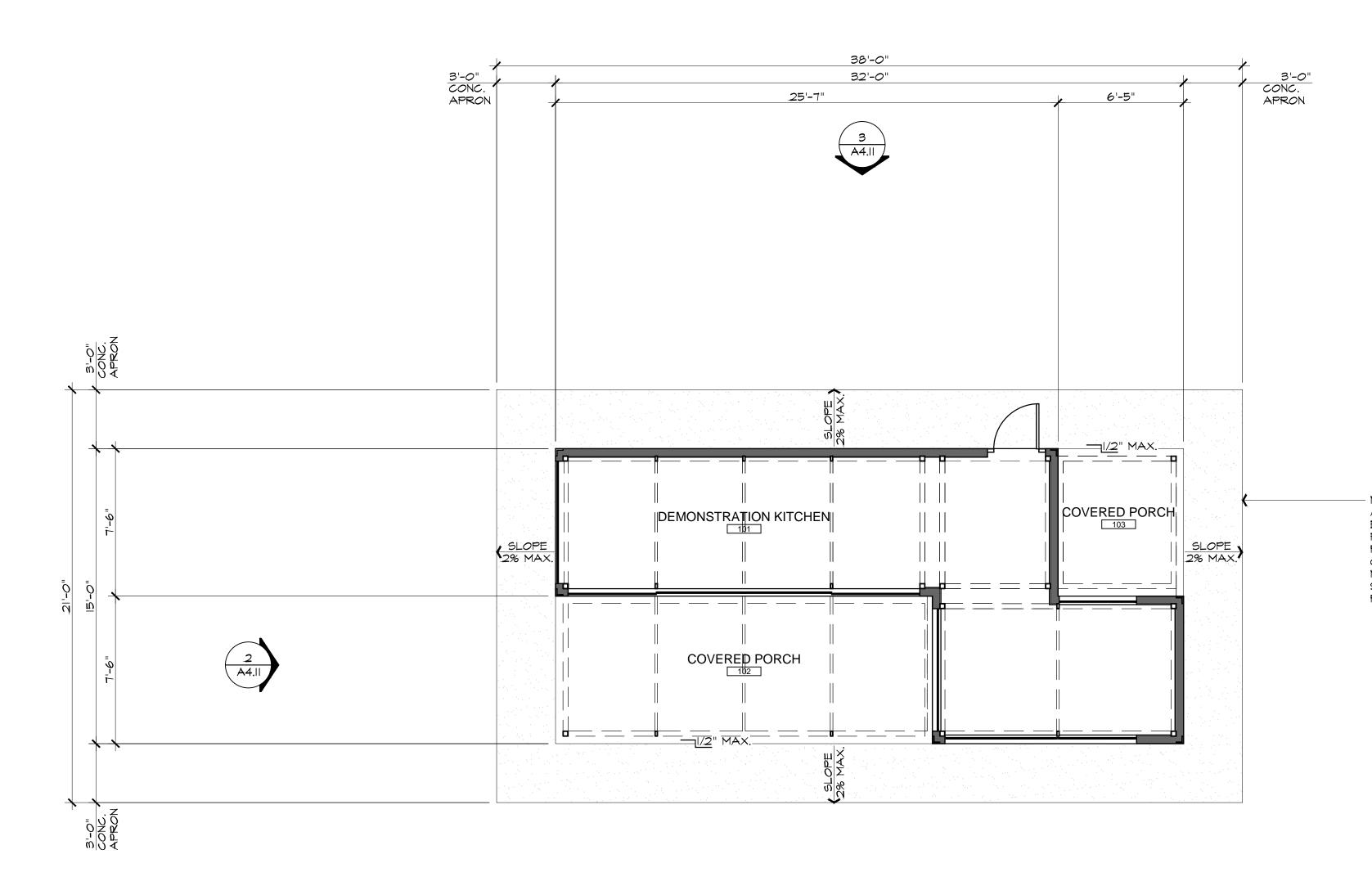
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VINEYARD VIEWING
PLATFORM EXTERIOR

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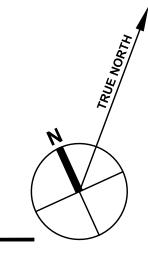
ELEVATIONS



NEW 6" MIN. CONCRETE SLAB AND APRON. APRON
ADJACENT TO THE BUILDING TO MATCH THE FINISH FLOOR
ELEVATION. APRON TO SLOPE A MAXIMUM OF 2% AWAY
FROM DEMONSTRATION KITCHEN WALLS AND OPENINGS IN A
PERPENDICULAR DIRECTION TO MEET EXISTING FINISH
GRADE. CONCRETE TO HAVE 6X6 - 10 GA.. WELDED WIRE MESH PLACED AT THE CENTER OF THE SLAB AND TIED / SUPPORTED WITH CONCRETE 'DOBIES'. CONCRETE TO BE PLACED OVER A MINIMUM 4" COMPACTED GRAVEL BASE.







REVISIONS August 28, 2015 Sheet Title: **EXISTING DEMONSTRATION KITCHEN FLOOR PLAN**

Demonstration Kitchen Use Permit Exhibits for

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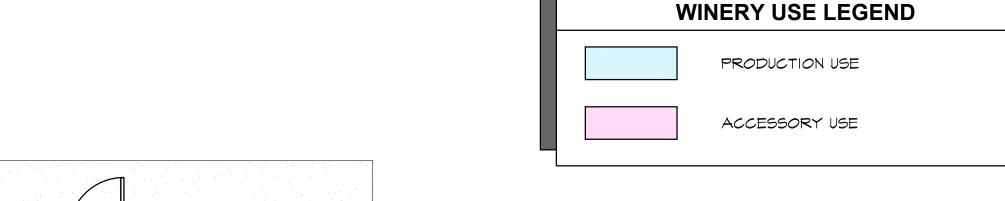
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EXISTING DEMONSTRATION KITCHEN - (480 SQ. FT.)

0 1 2 3 4

USE PERMIT SUBMITTAL

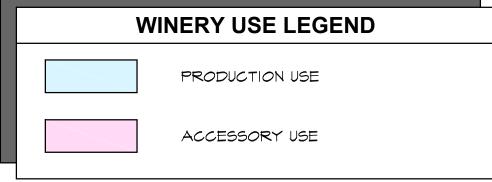
SCALE: 1/4" = 1'-0"

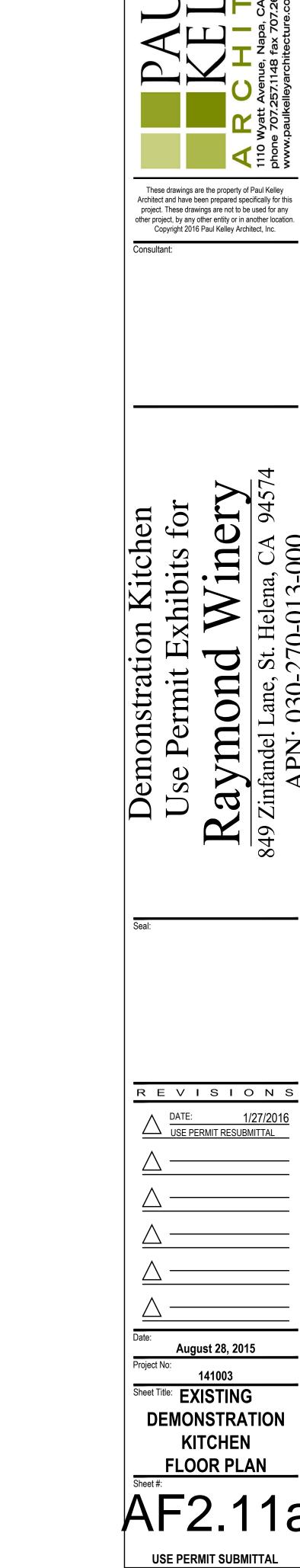


COVERED PORCH

DEMONSTRATION KITCHEN

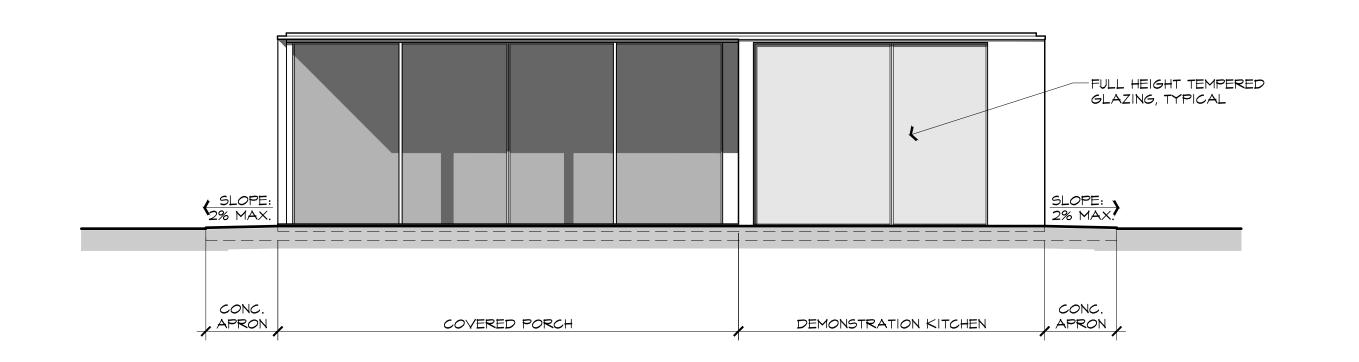
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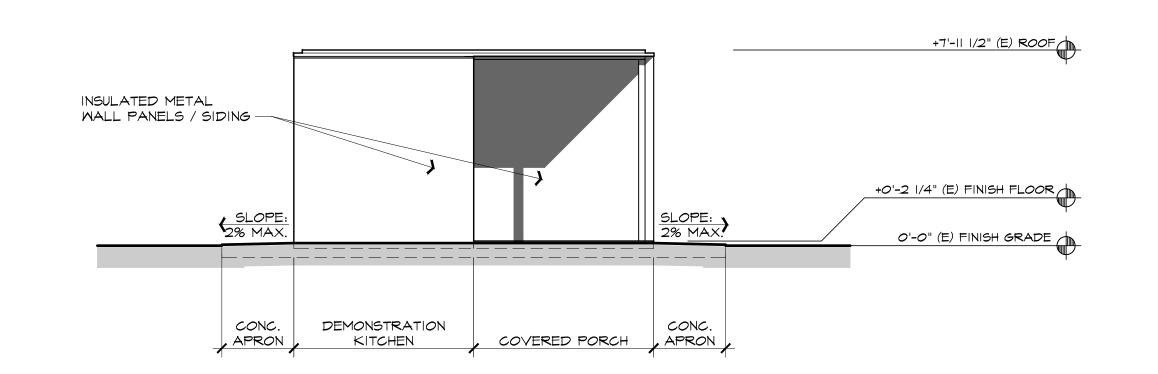




EXISTING DEMONSTRATION KITCHEN - (480 SQ. FT.)

SCALE: 1/4" = 1'-0"



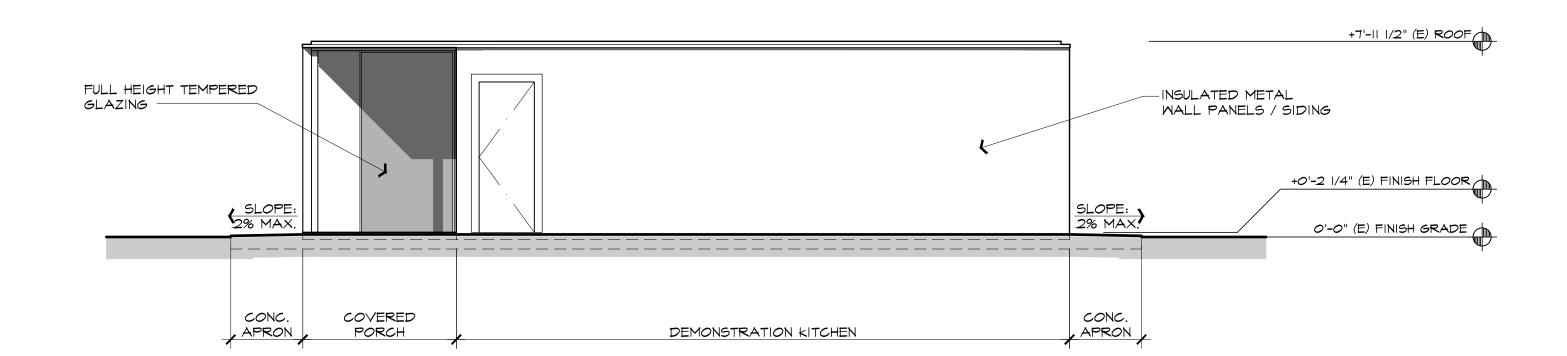


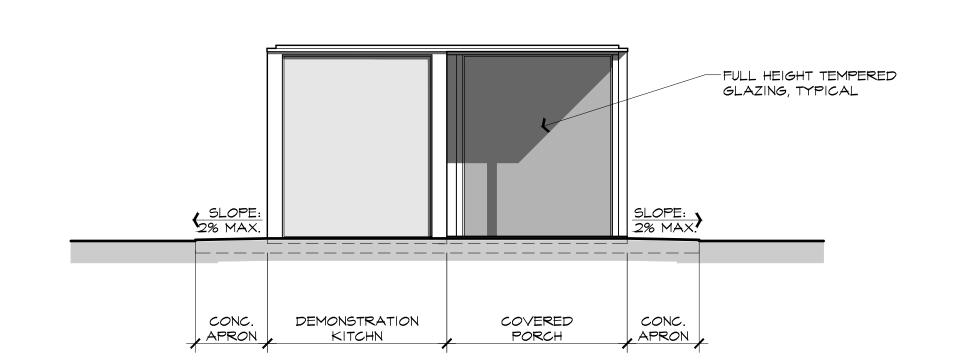
1) EXISTING FRONT (NORTH) ELEVATION

0 1 2 3 4 8

2 EXISTING RIGHT SIDE (EAST) ELEVATION

SCALE: 1/4" = 1'-0"





3 EXISTING REAR (SOUTH) ELEVATION
SCALE: 1/4" = 1'-0"

4 EXISTING LEFT SIDE (WEST) ELEVATION

SCALE: 1/4" = 1'-0"

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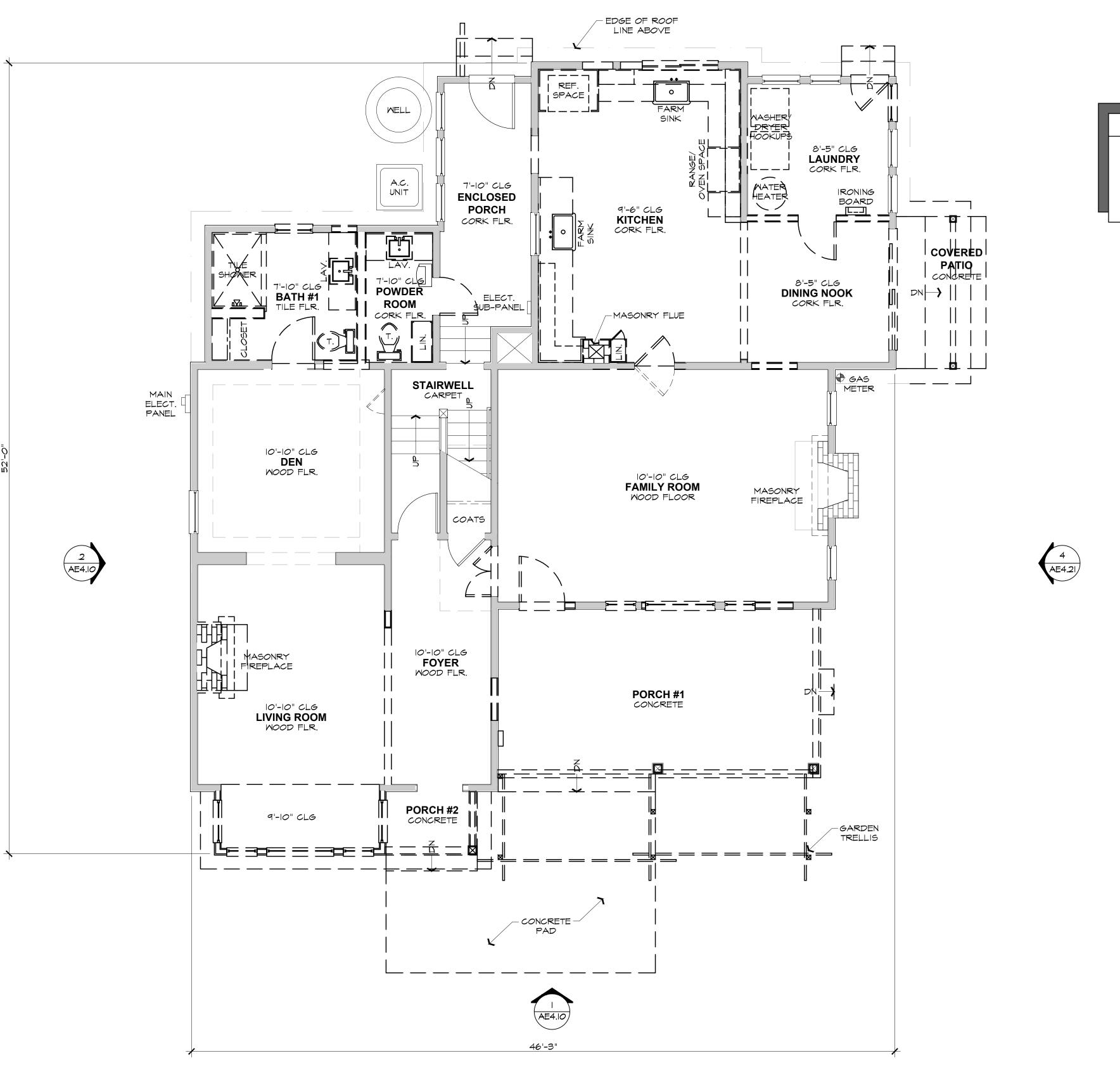
Demonstration Kitchen

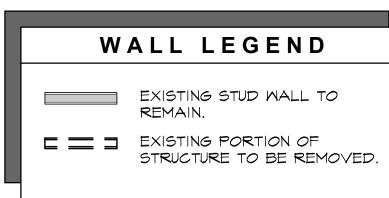
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Sheet Title: **EXISTING DEMONSTRATION** KITCHEN EXTERIOR **ELEVATIONS**







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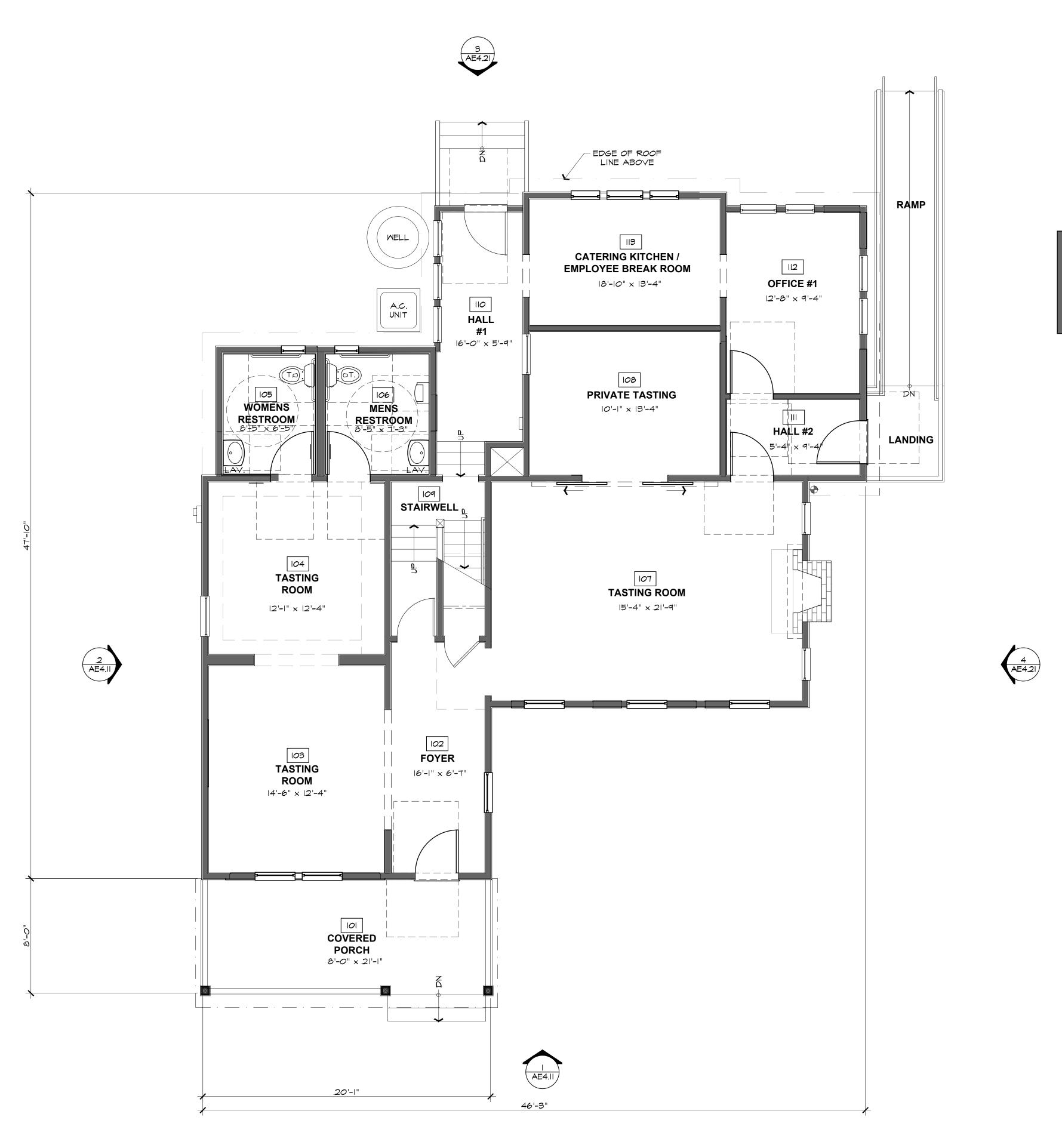
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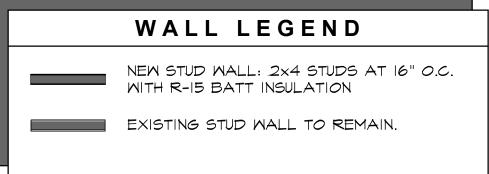
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Sheet Title: WINERY ACCESSORY USE **EXISTING LOWER** FLOOR / DEMO PLAN

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0 1 2 3 4





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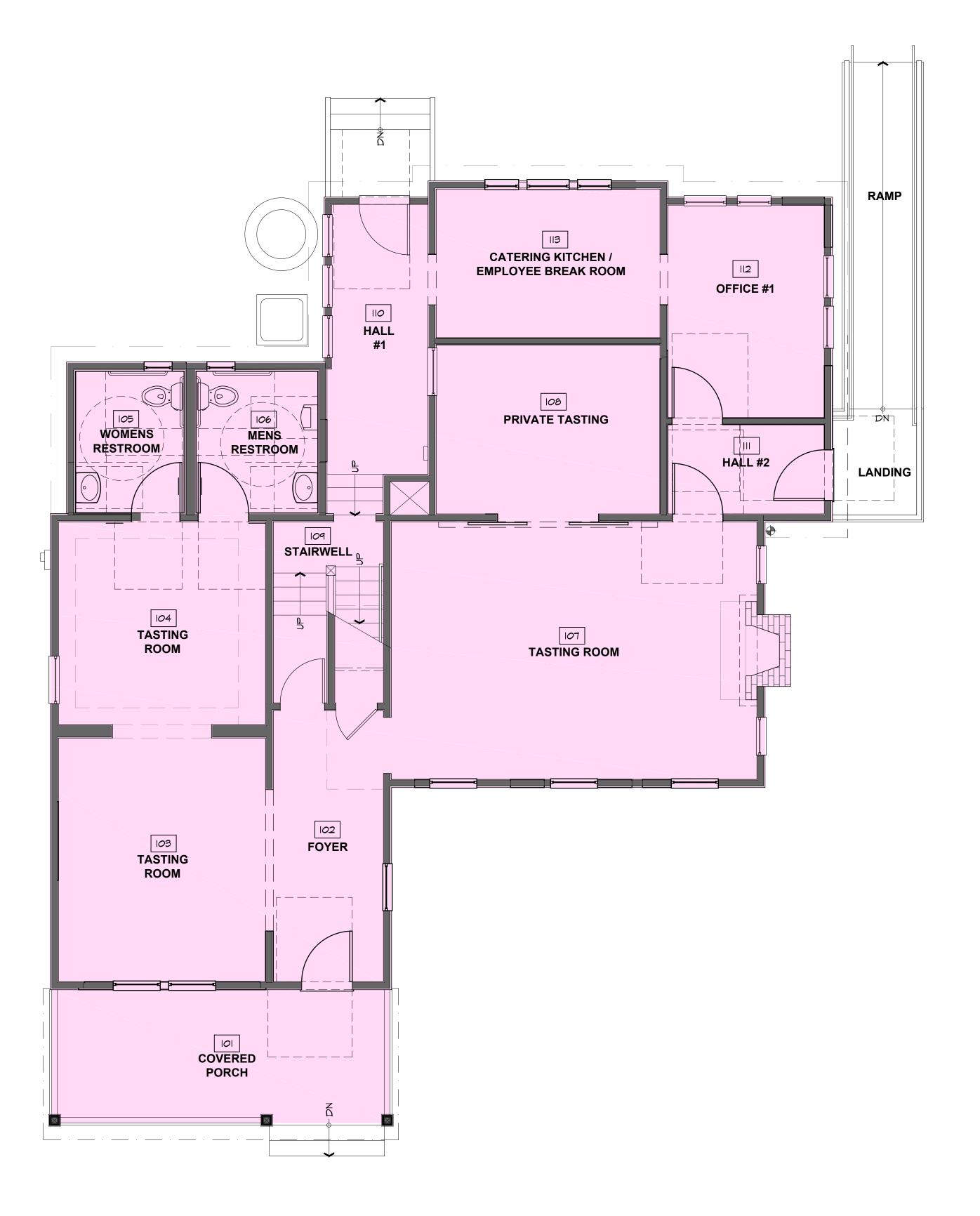
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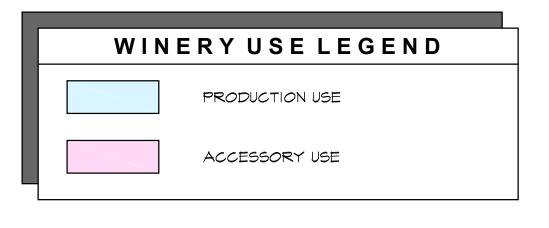
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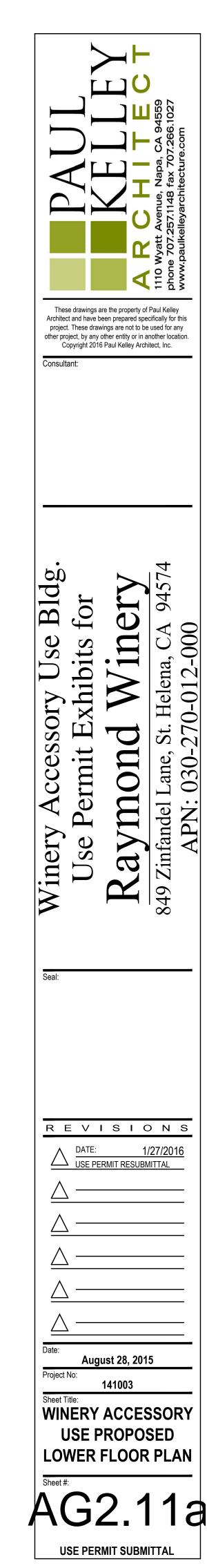
WINERY ACCESSORY **USE PROPOSED** LOWER FLOOR PLAN

USE PERMIT SUBMITTAL

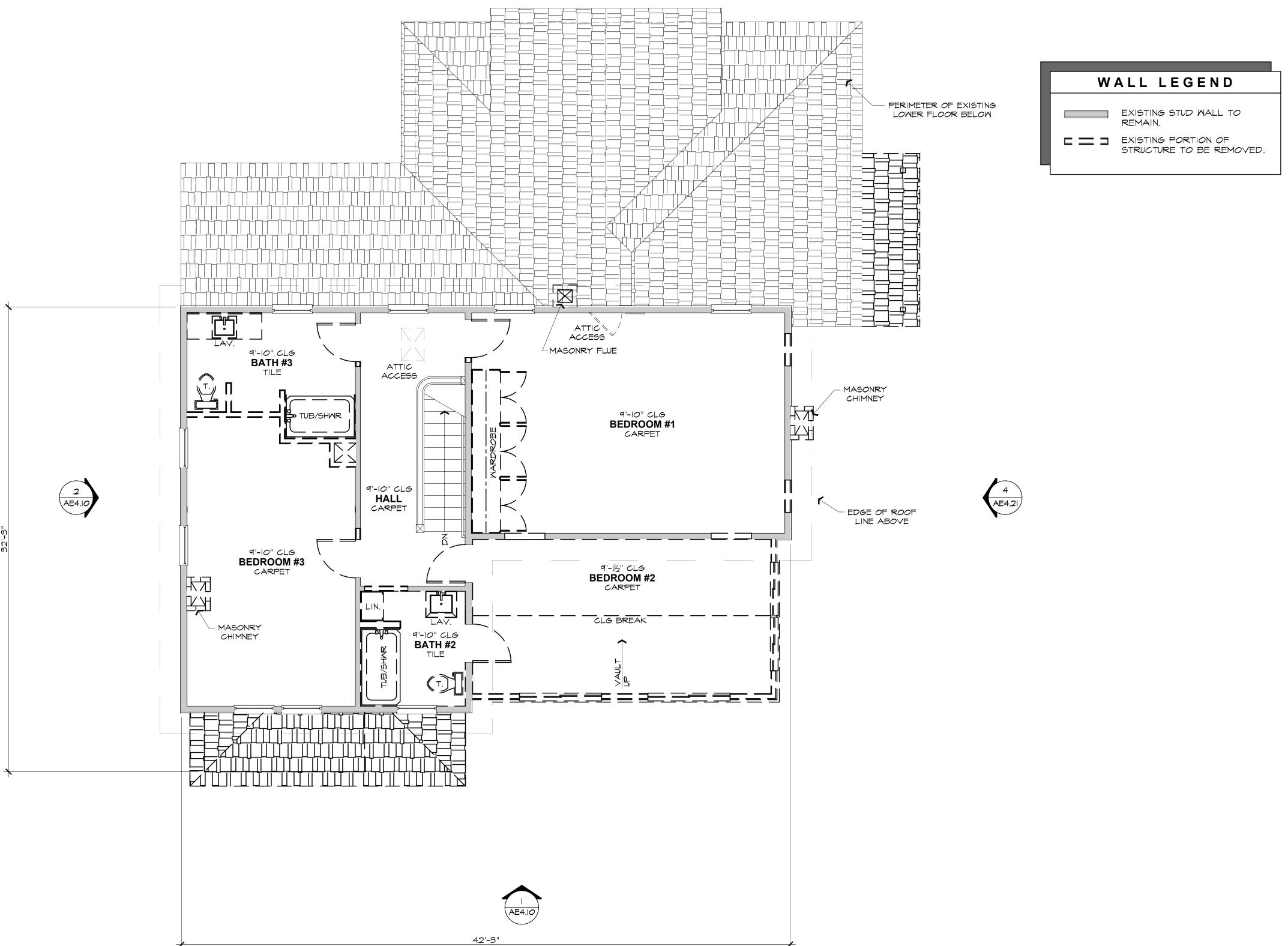
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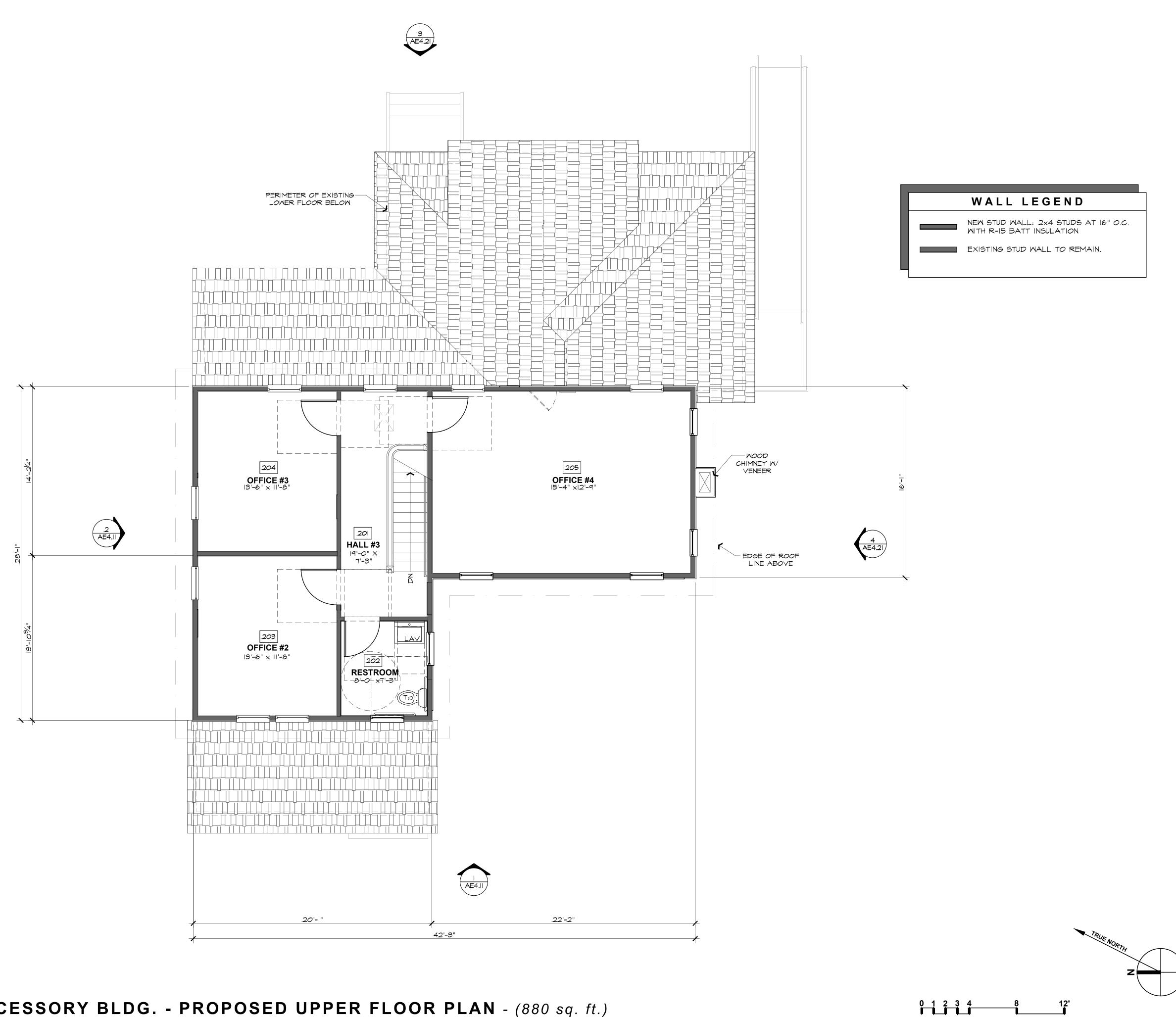




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Sheet Title: WINERY **ACCESSORY USE EXISTING UPPER** FLOOR / DEMO PLAN



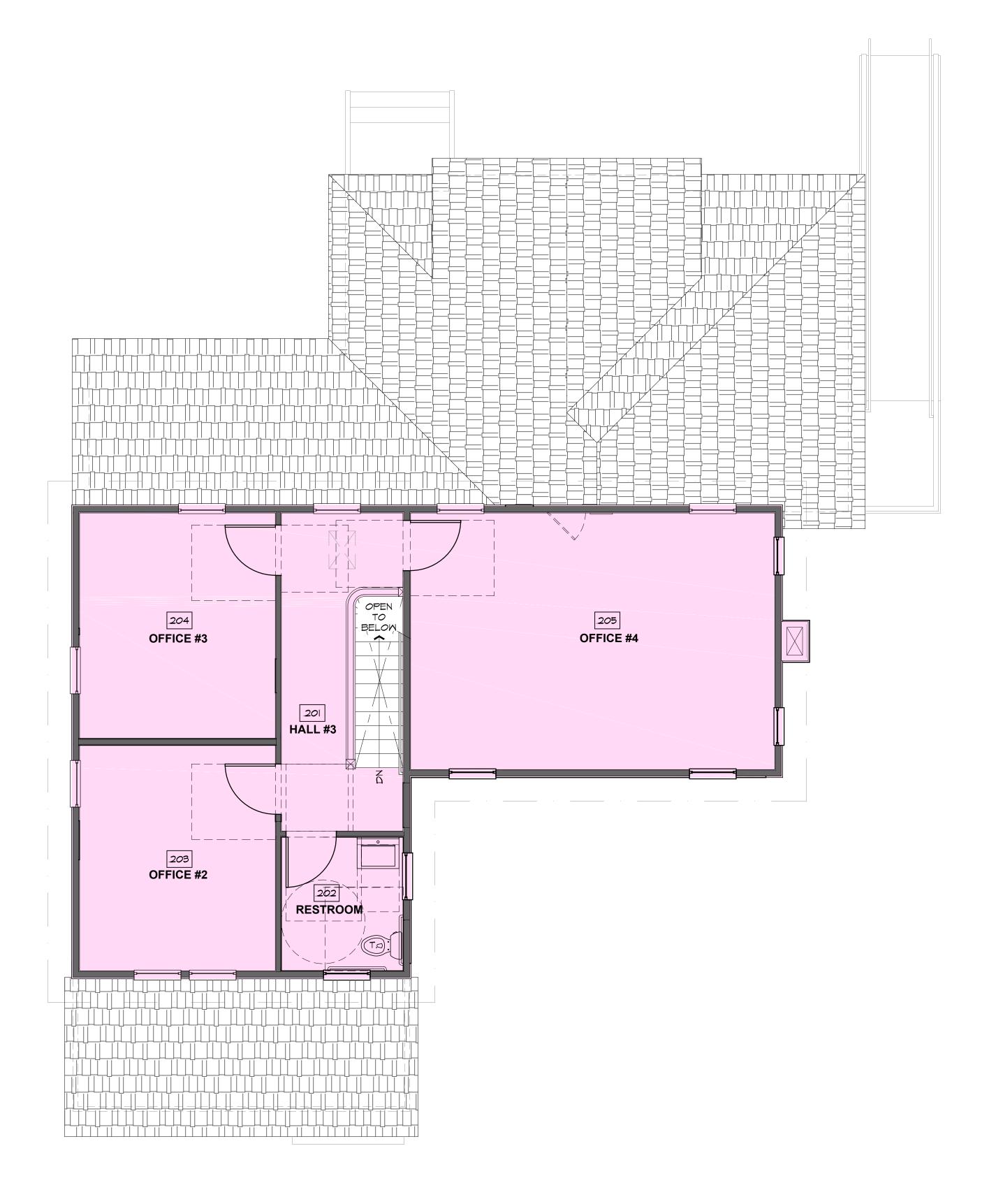
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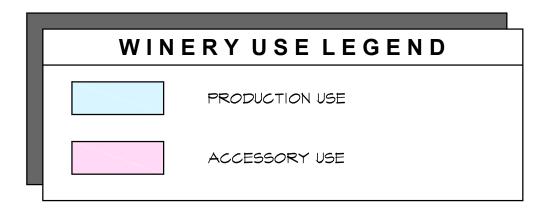
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Sheet Title:
WINERY ACCESSORY **USE PROPOSED UPPER FLOOR PLAN**





0 1 2 3 4

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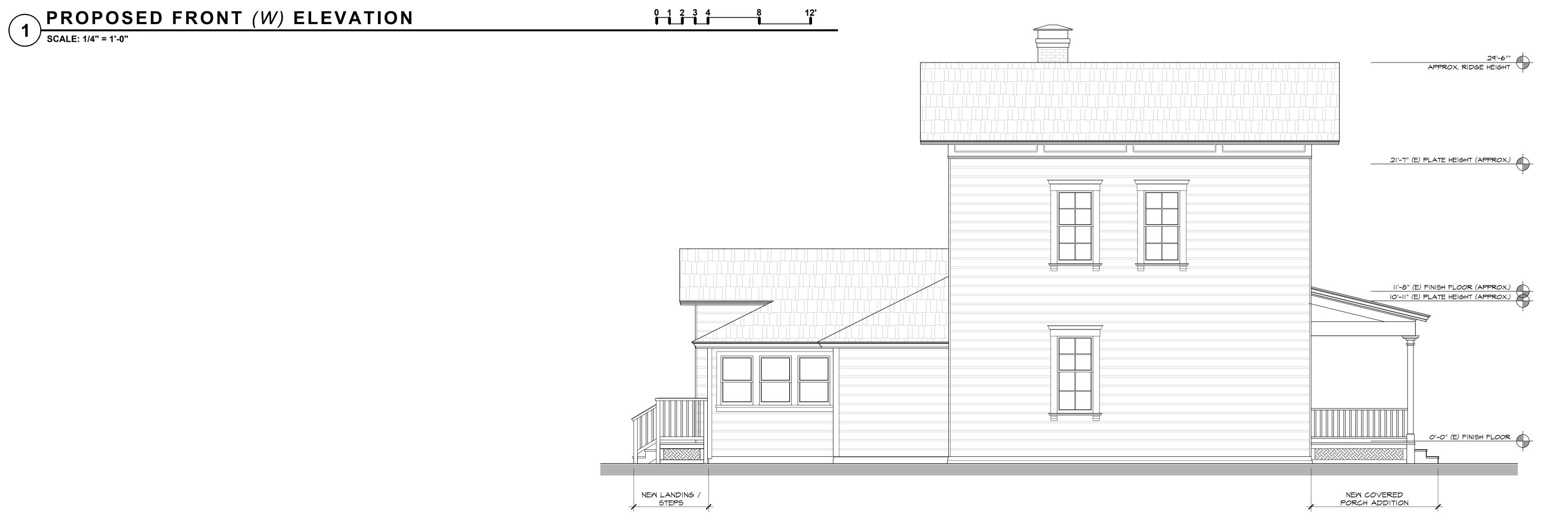
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Sheet Title:
WINERY ACCESSORY **USE PROPOSED UPPER FLOOR PLAN**



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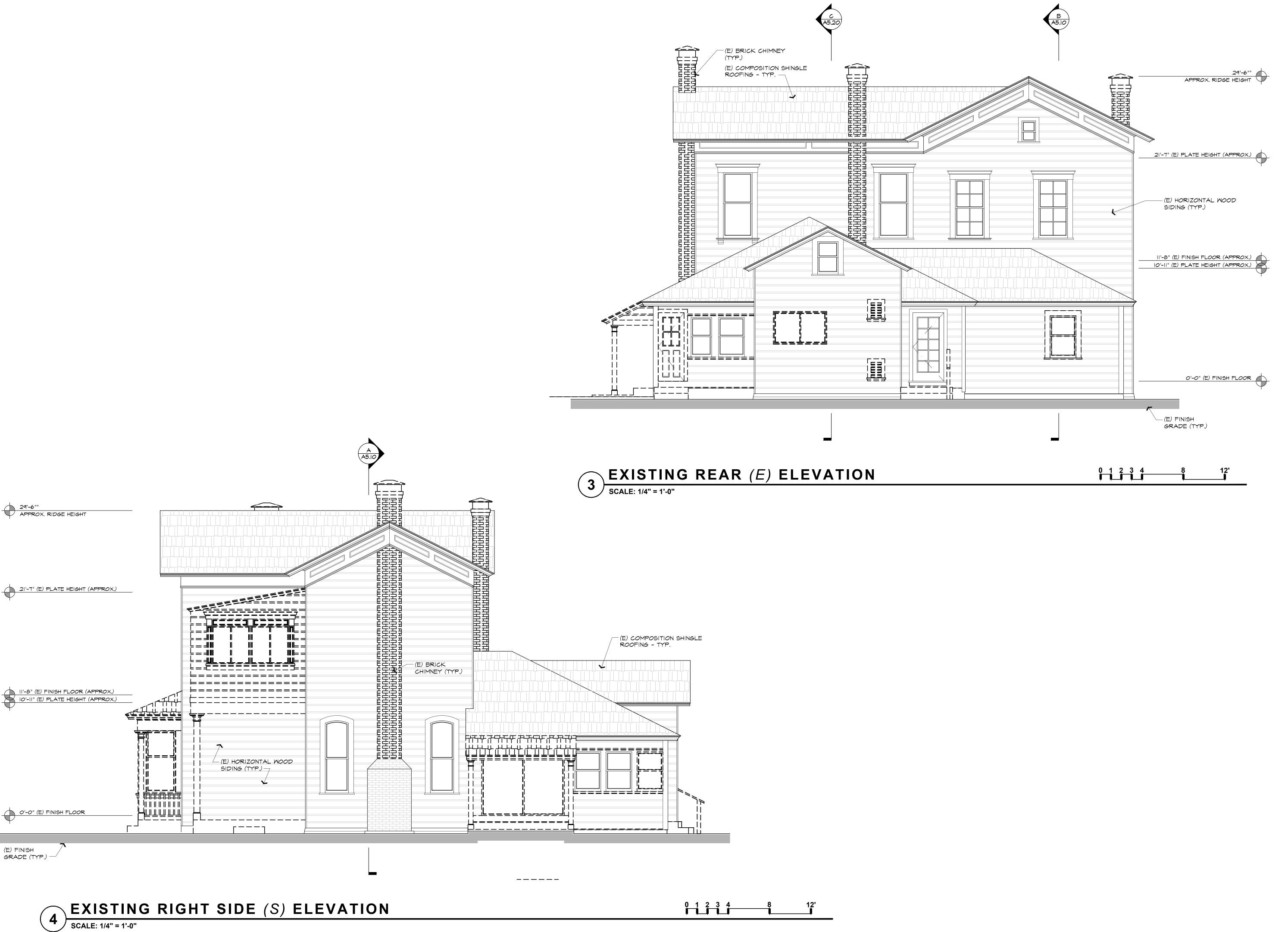
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0 1 2 3 4 8

PROPOSED LEFT SIDE (N) ELEVATION

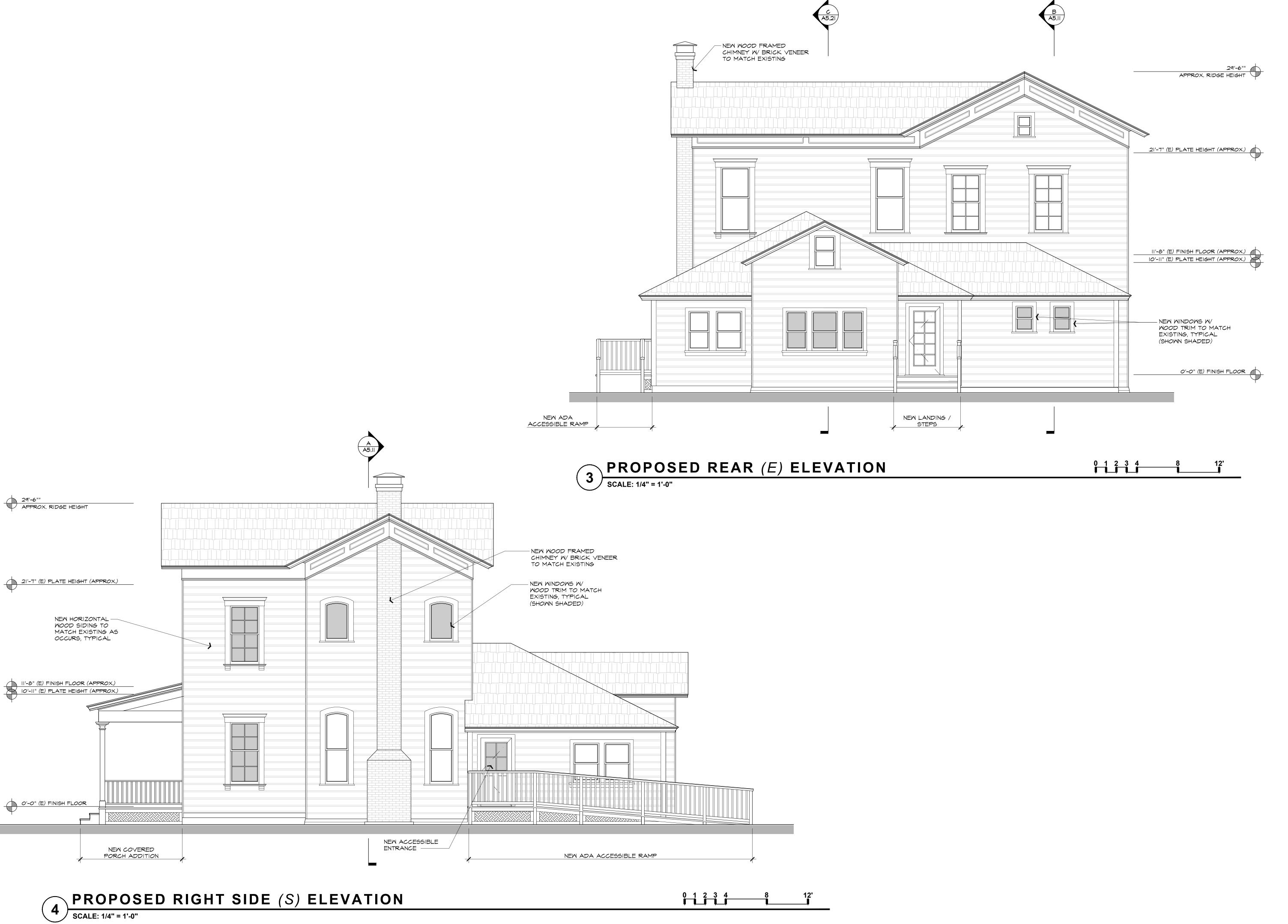
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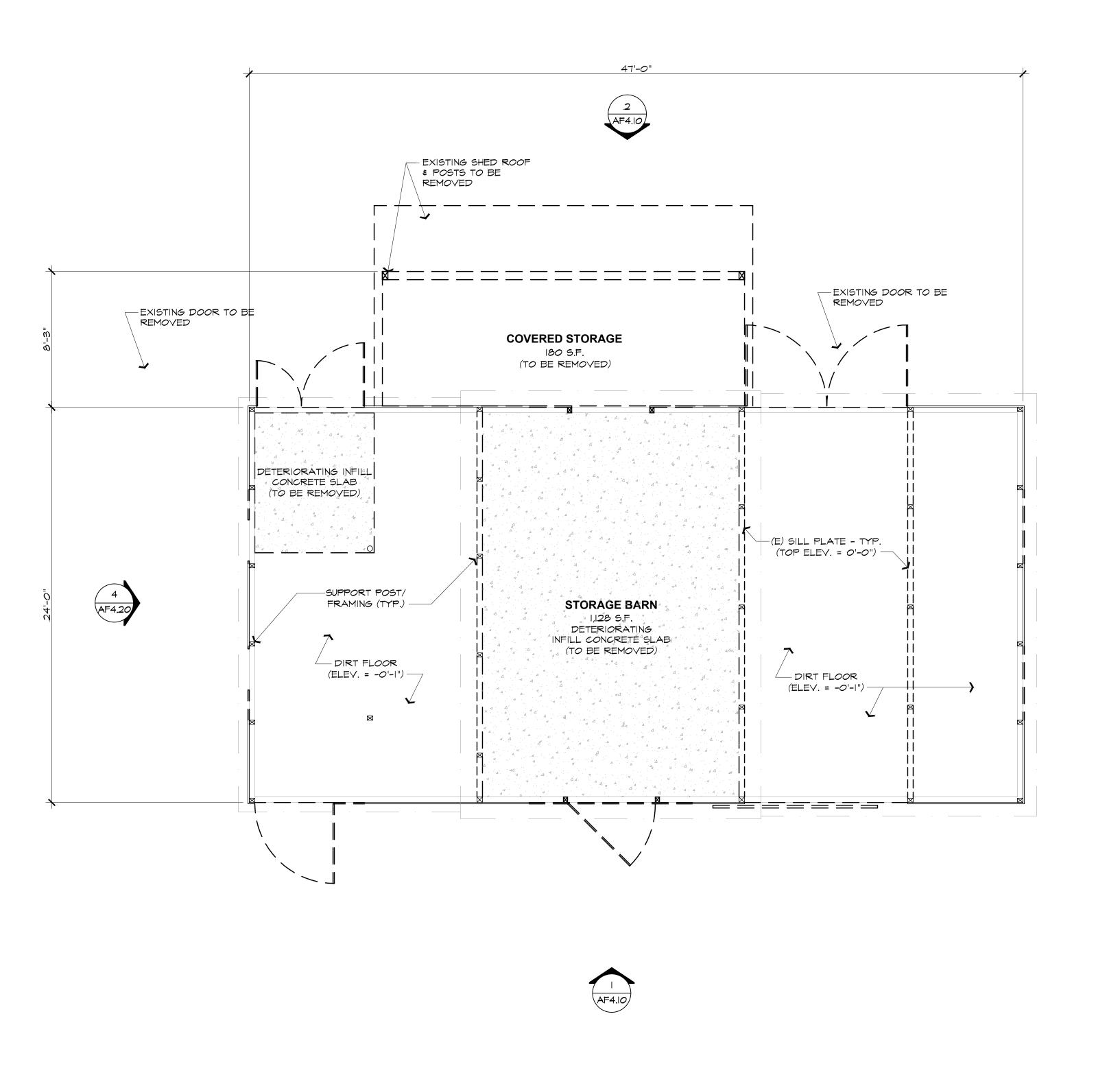
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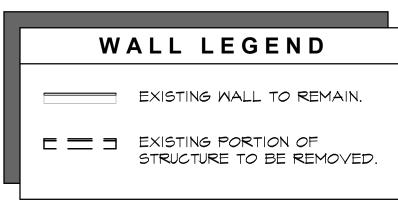
EXT. ELEVATIONS



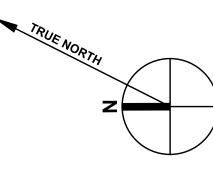
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WINERY ACCESSORY **USE PROPOSED EXT. ELEVATIONS**









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AG EXPERIENCE

BLDG. EXISTING

FLOOR / DEMO PLAN

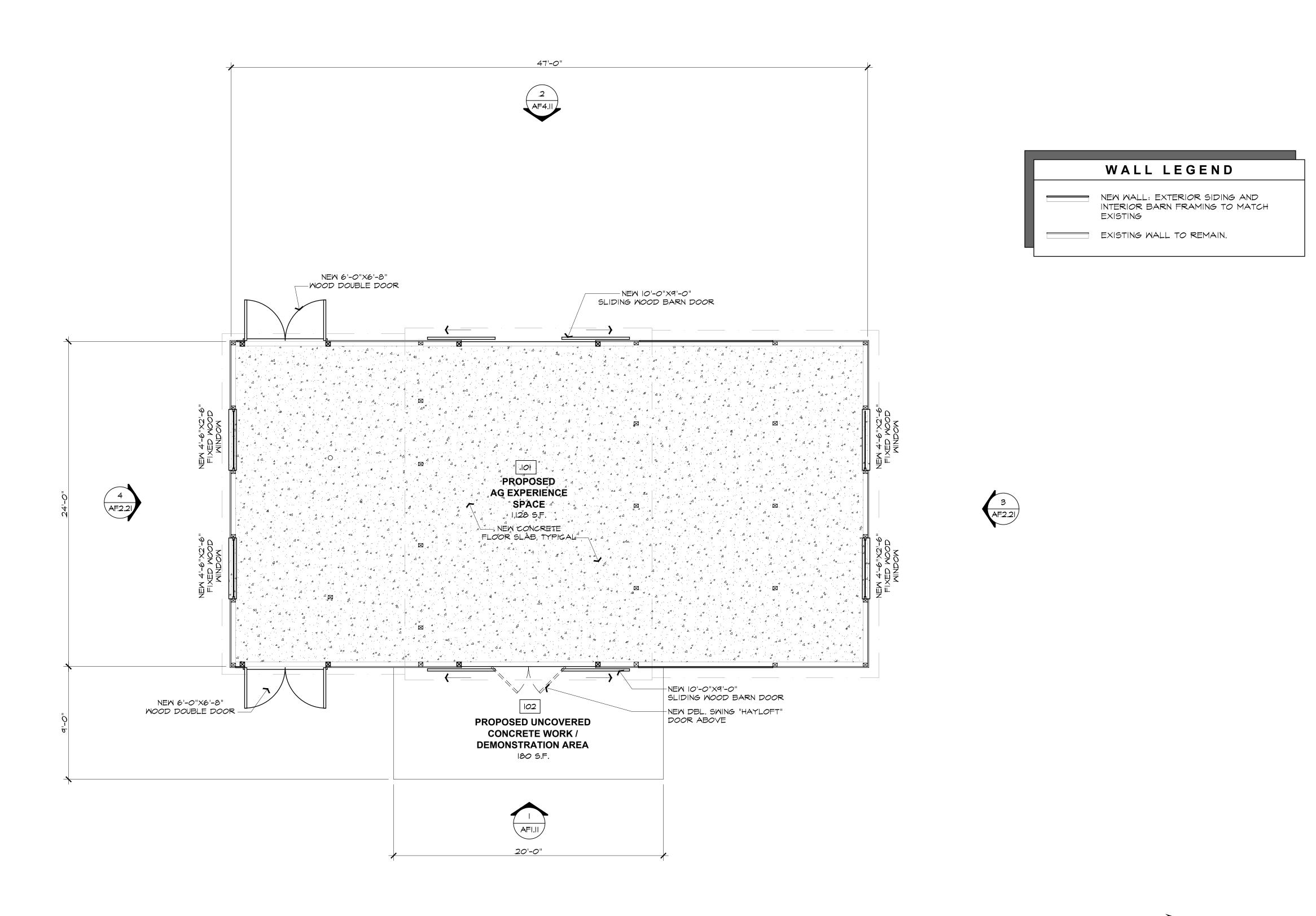
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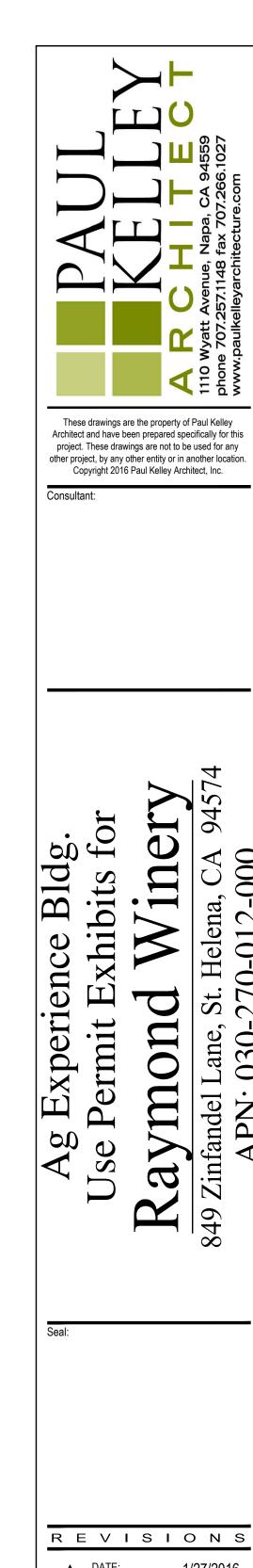
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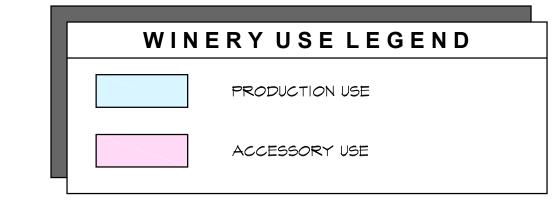
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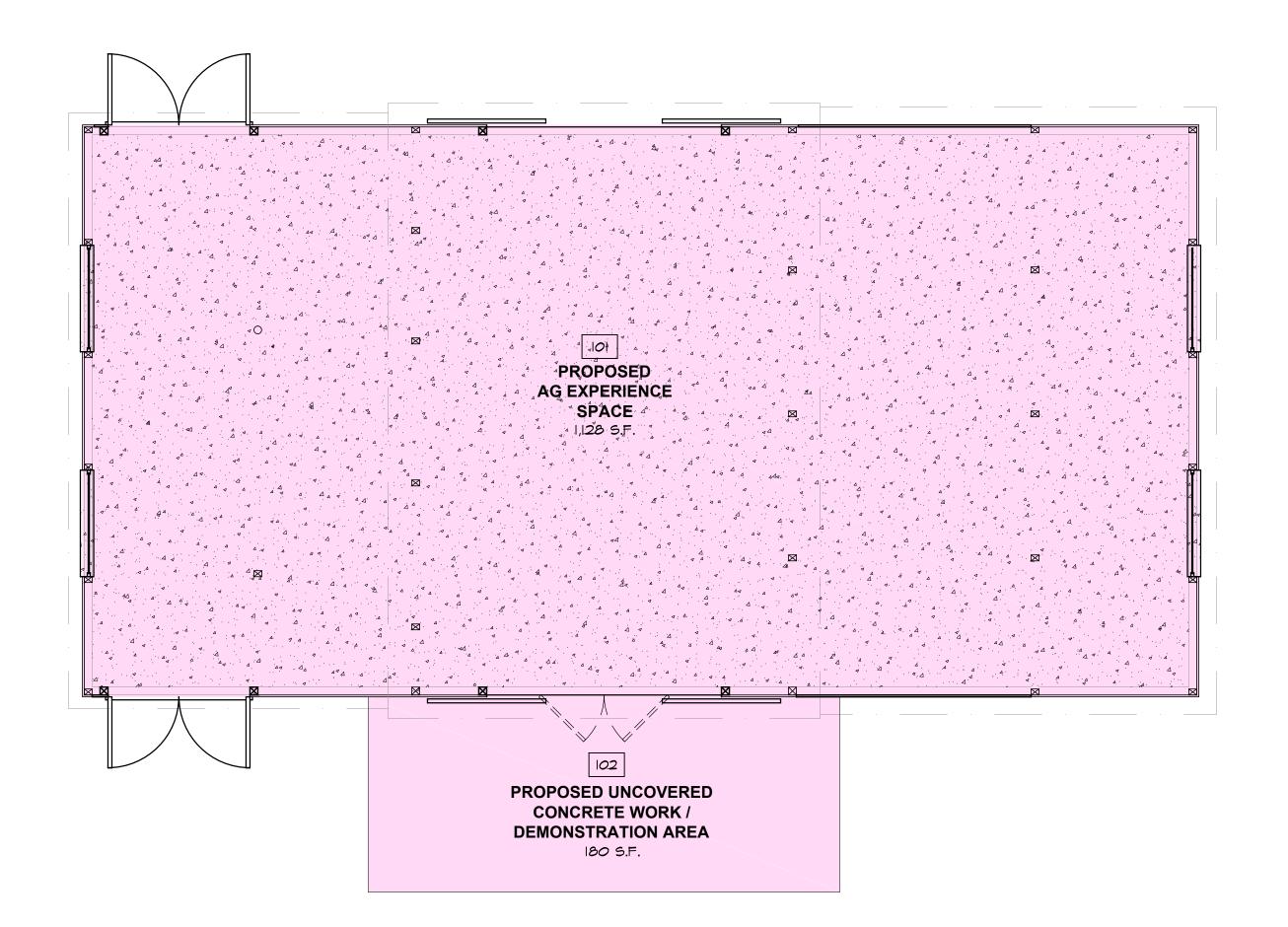
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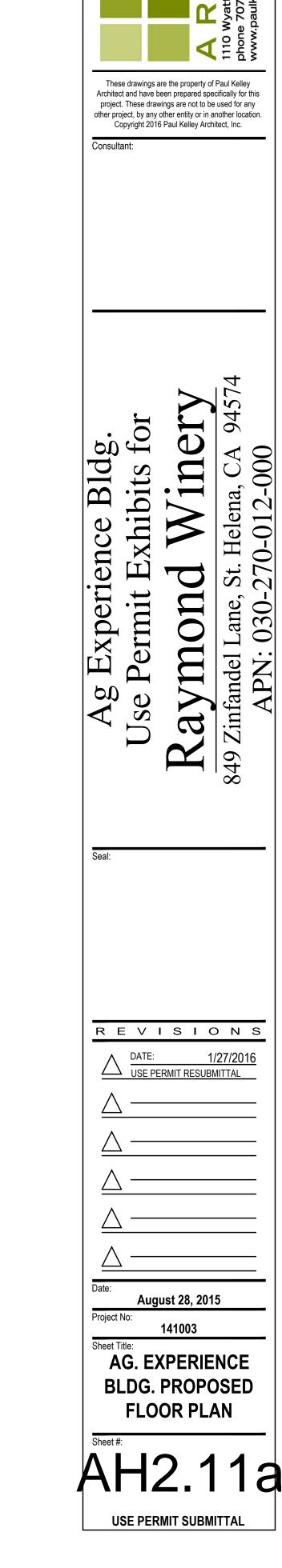
AG. EXPERIENCE BLDG. PROPOSED **FLOOR PLAN**

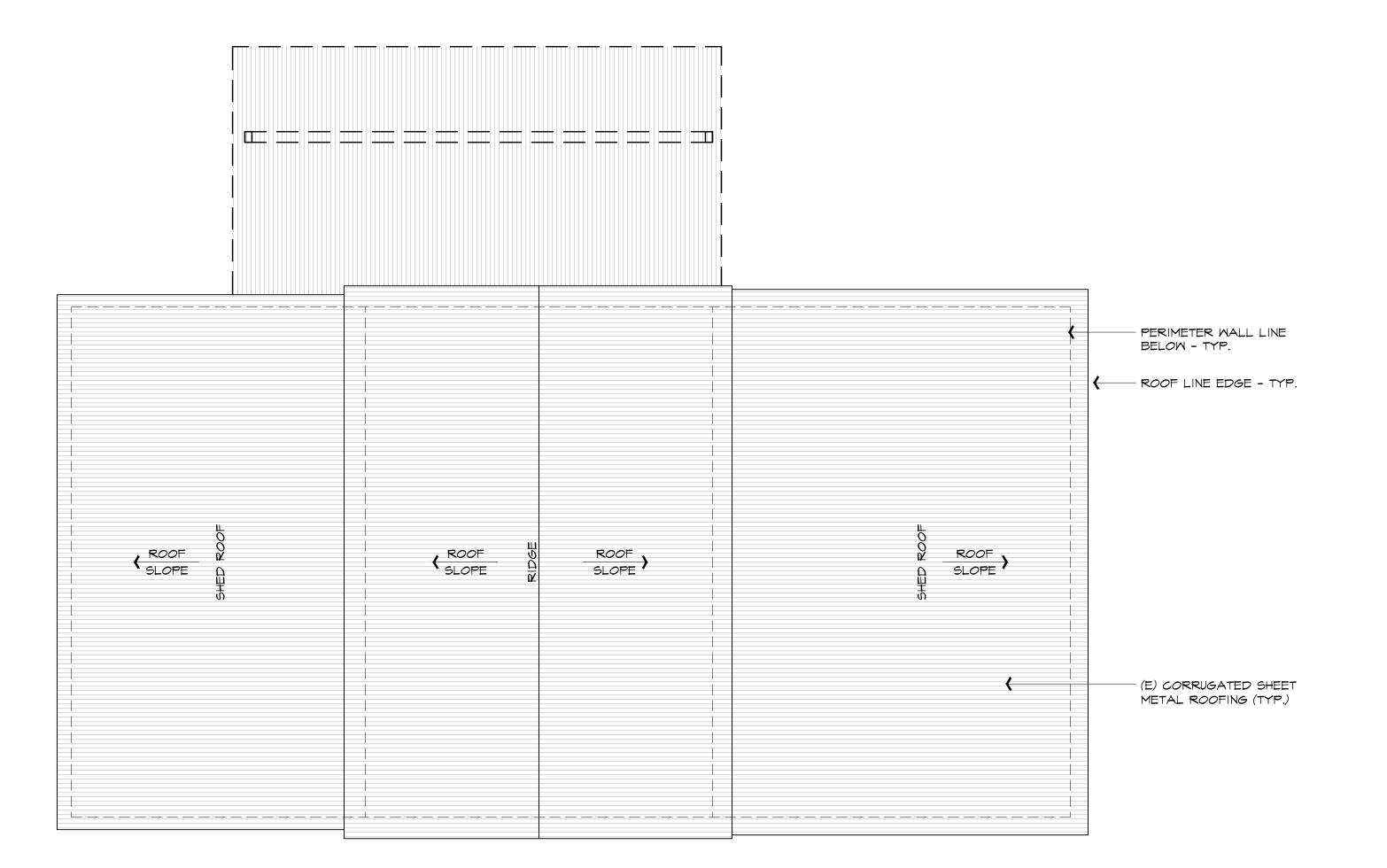
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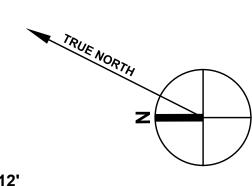
0 1 2 3 4







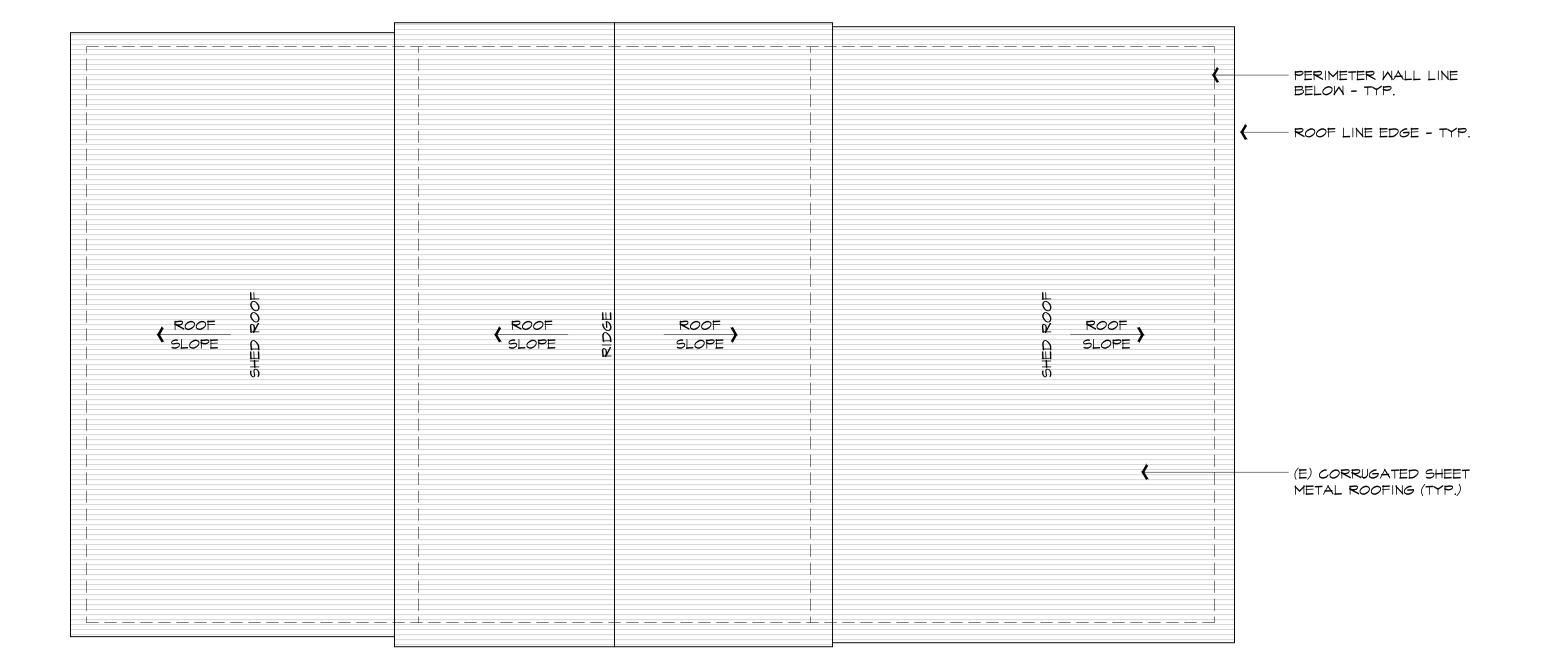


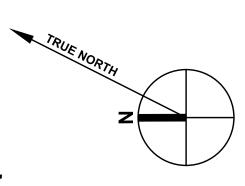


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141003 AG EXPERIENCE BLDG. EXISTING / **DEMO ROOF PLAN**





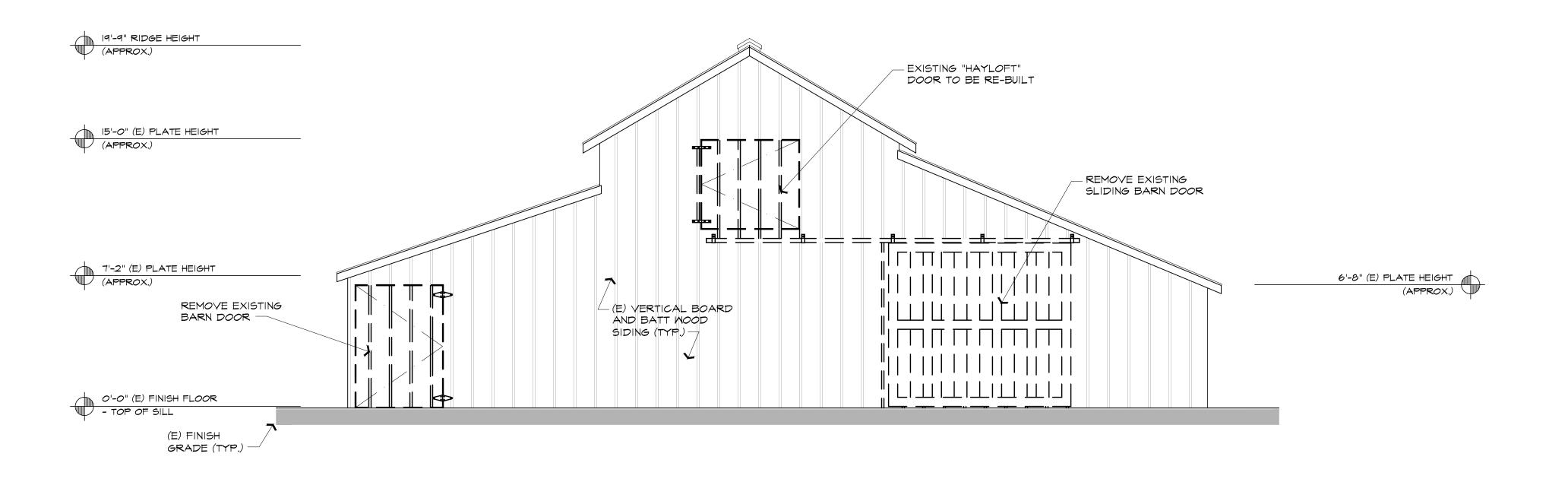
0 1 2 3 4 8

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AG EXPERIENCE **BLDG. PROPOSED**

ROOF PLAN



EXISTING FRONT (W) ELEVATION

SCALE: 1/4" = 1'-0"

0 1 2 3 4 8

19'-9" RIDGE HEIGHT (APPROX.) - (E) VERTICAL BOARD AND BATT WOOD SIDING (TYP.) — 15'-O" (E) PLATE HEIGHT (APPROX.) (E) CORRUGATED SHEET METAL ROOFING - TYP. REMOVE EXISTING BARN DOOR — REMOVE EXISTING BARN DOOR 7'-2" (E) PLATE HEIGHT (APPROX.) 6'-8" (E) PLATE HEIGHT (APPROX.) O'-O" (E) FINISH FLOOR - TOP OF SILL (E) FINISH GRADE (TYP.) EXISTING COVERED WORK AREA / SHED ROOF TO BE REMOVED (IN FOREGROUND) EXISTING BARN TO REMAIN

2 EXISTING REAR (E) ELEVATION
SCALE: 1/4" = 1'-0"

0 1 2 3 4 8 12'

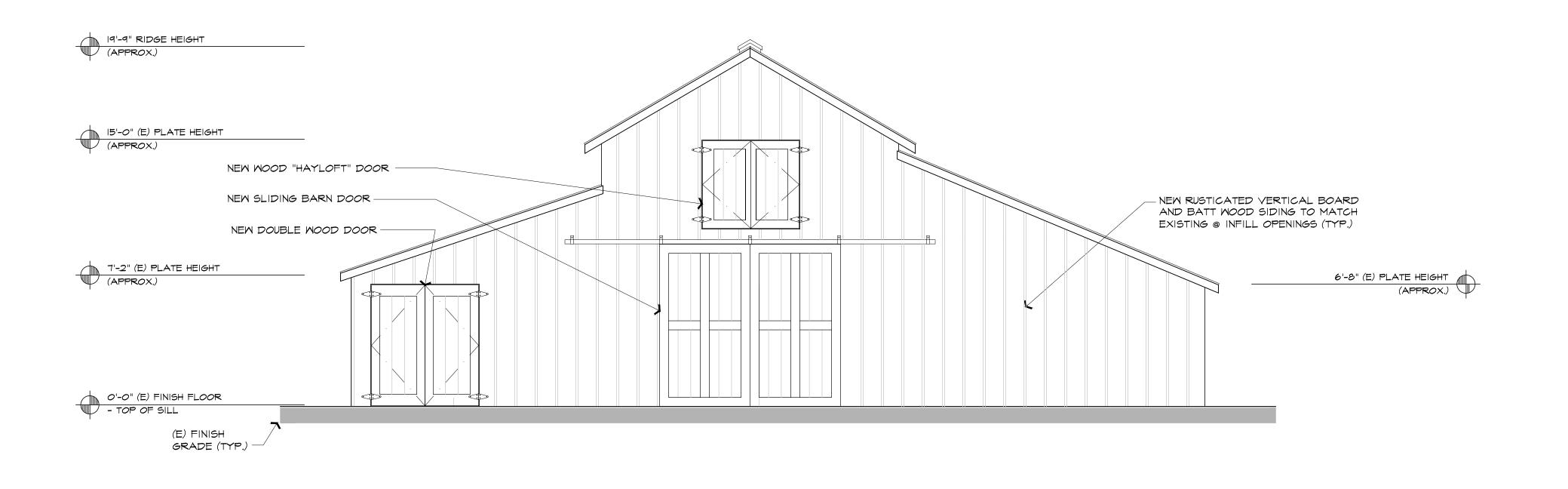


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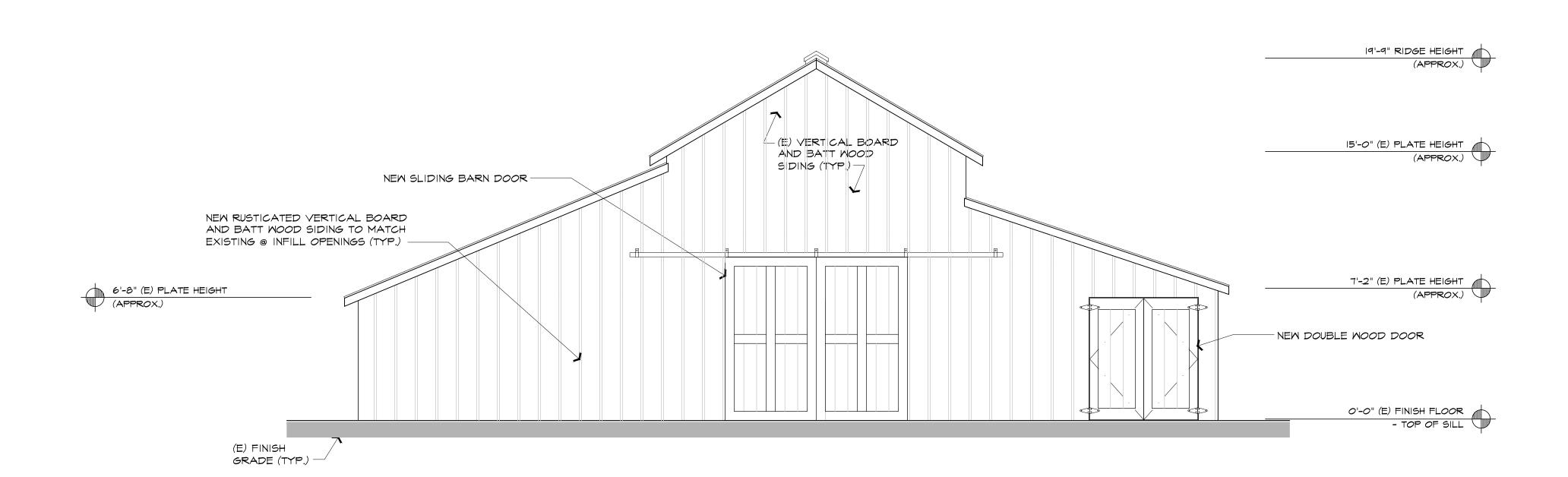
AG EXPERIENCE BLDG. EXIST. EXT. **ELEVATIONS**



PROPOSED FRONT (W) ELEVATION

SCALE: 1/4" = 1'-0"

0 1 2 3 4 8



PROPOSED REAR (E) ELEVATION

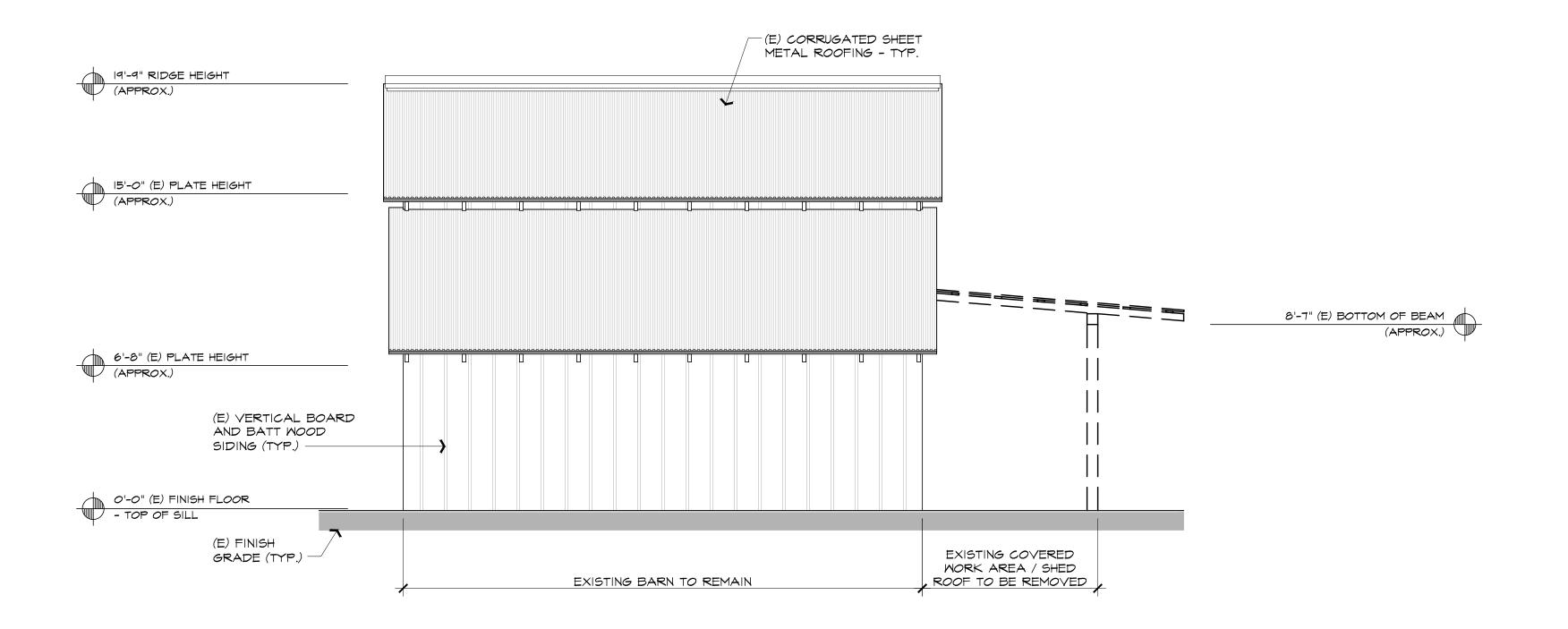
SCALE: 1/4" = 1'-0" 0 1 2 3 4 8 These drawings are the property of Paul Kelley
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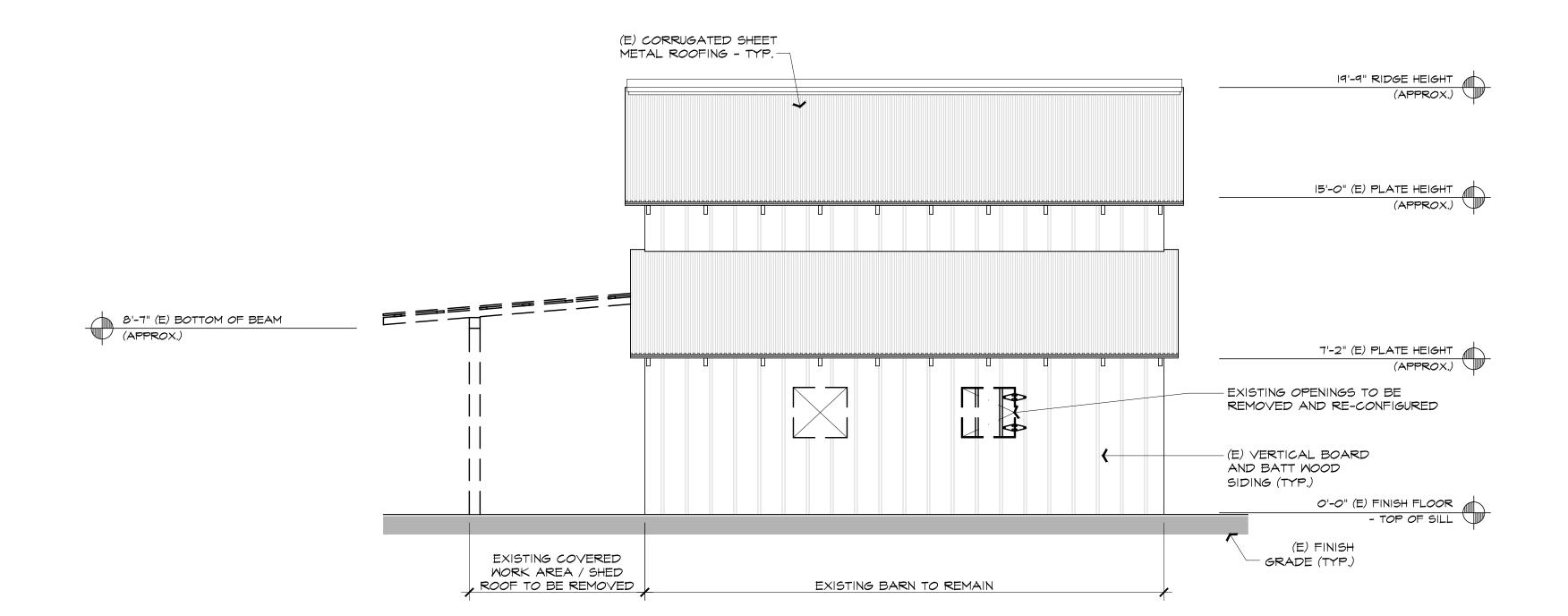
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AG EXPERIENCE BLDG. PROPOSED EXT. ELEVATIONS



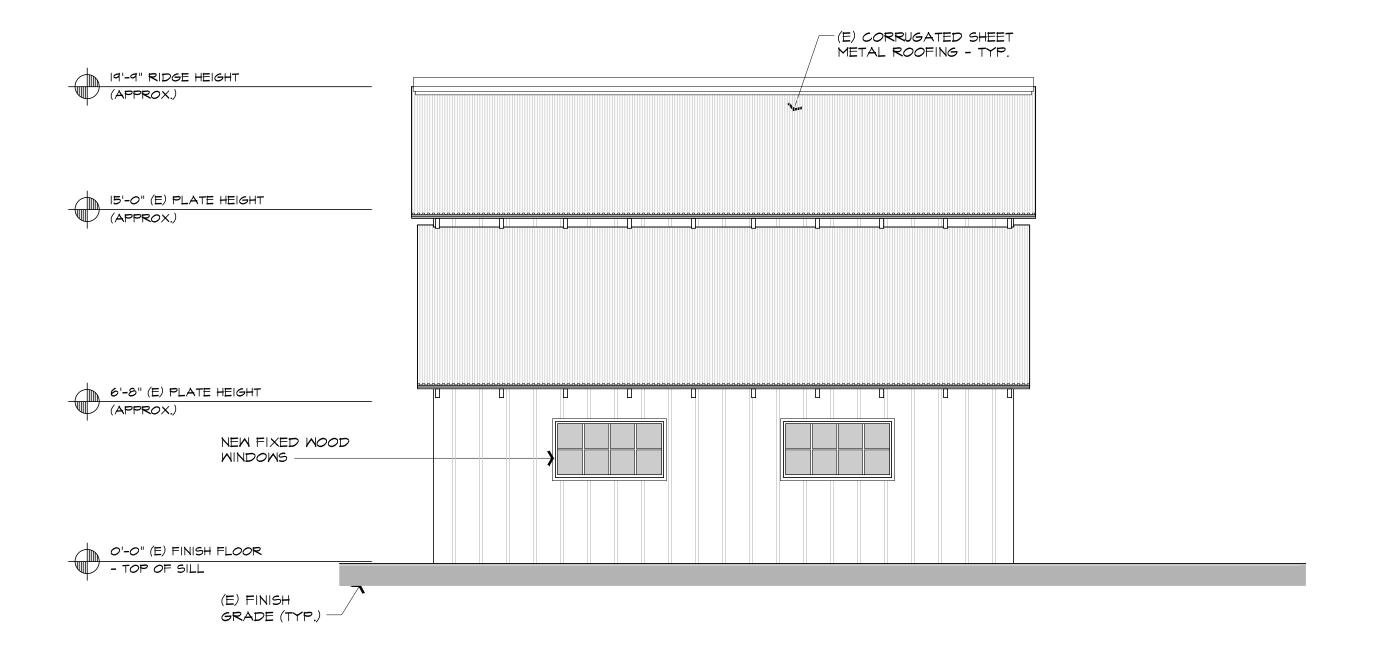
3 EXISTING RIGHT SIDE (S) ELEVATION
SCALE: 1/4" = 1'-0"

0 1 2 3 4 8 12'



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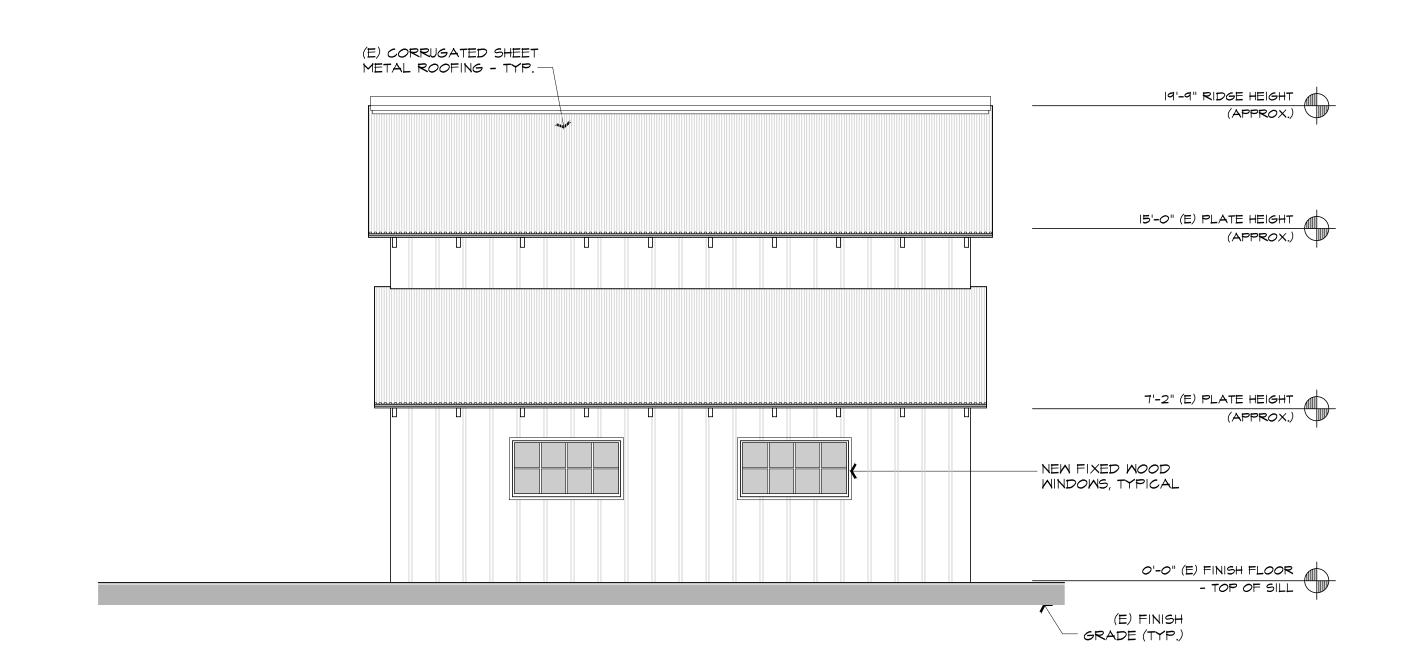
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PROPOSED RIGHT SIDE (S) ELEVATION

SCALE: 1/4" = 1'-0"

0 1 2 3 4 8 12'



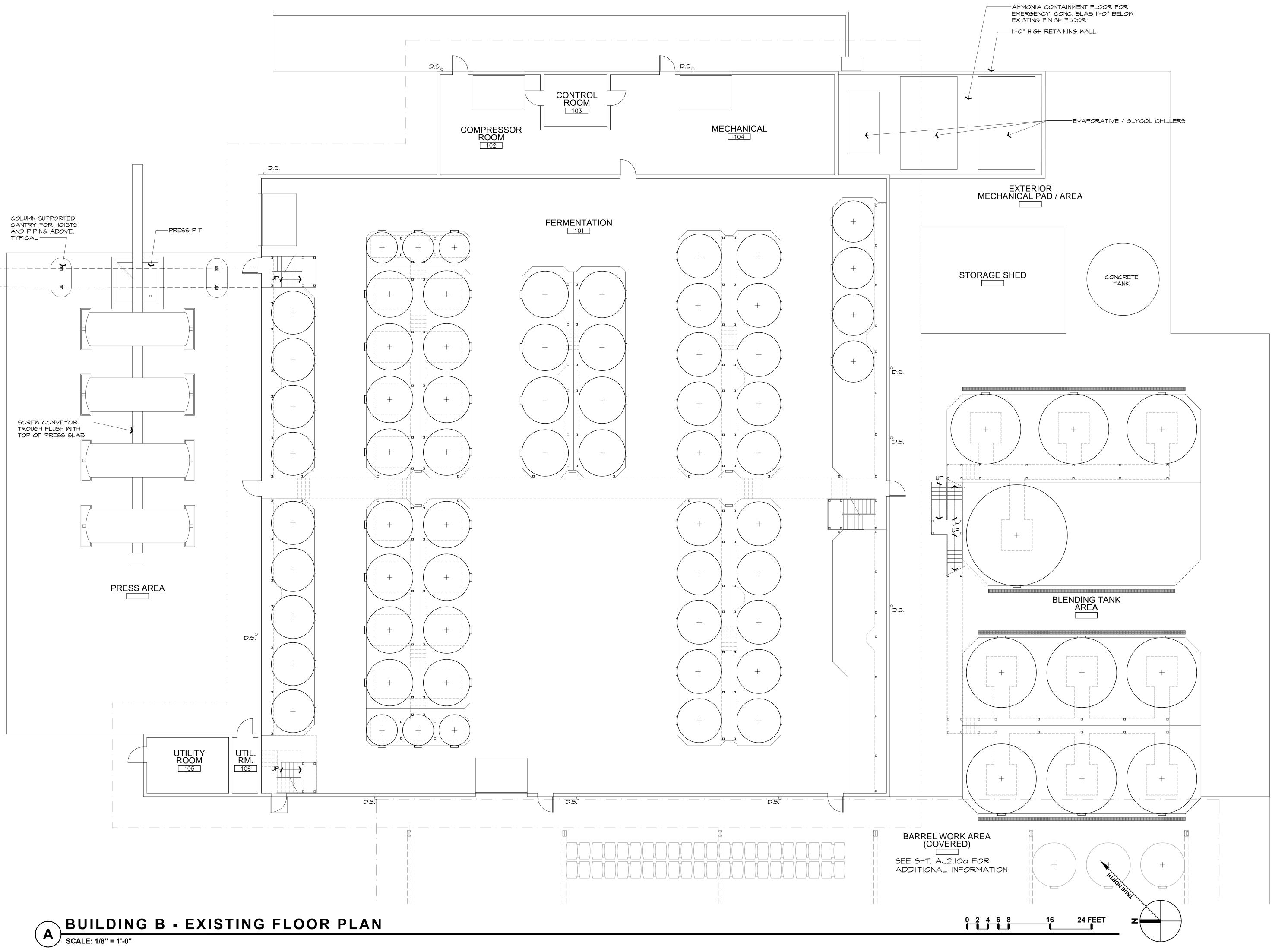
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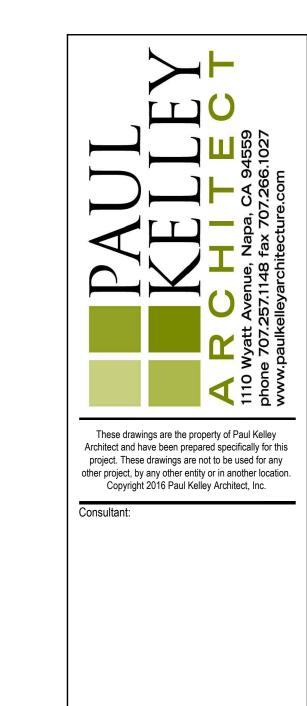
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BLDG. PROPOSED

EXT. ELEVATIONS





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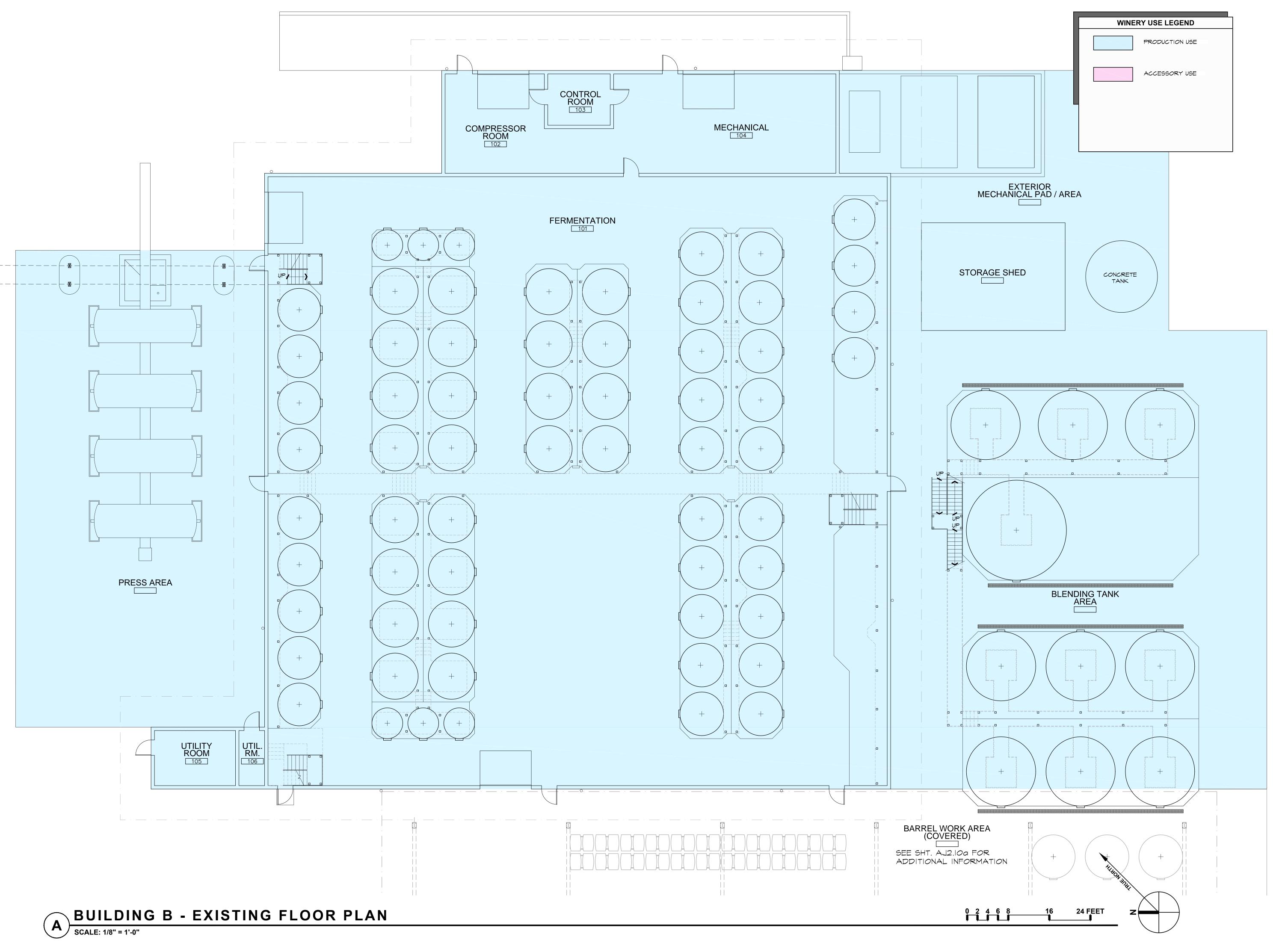
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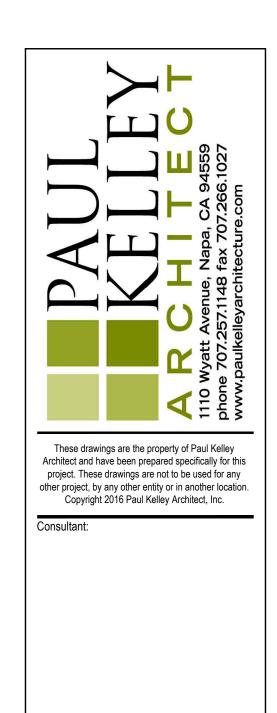
Sheet Title:

BUILDING B
EXISTING

FLOOR PLAN

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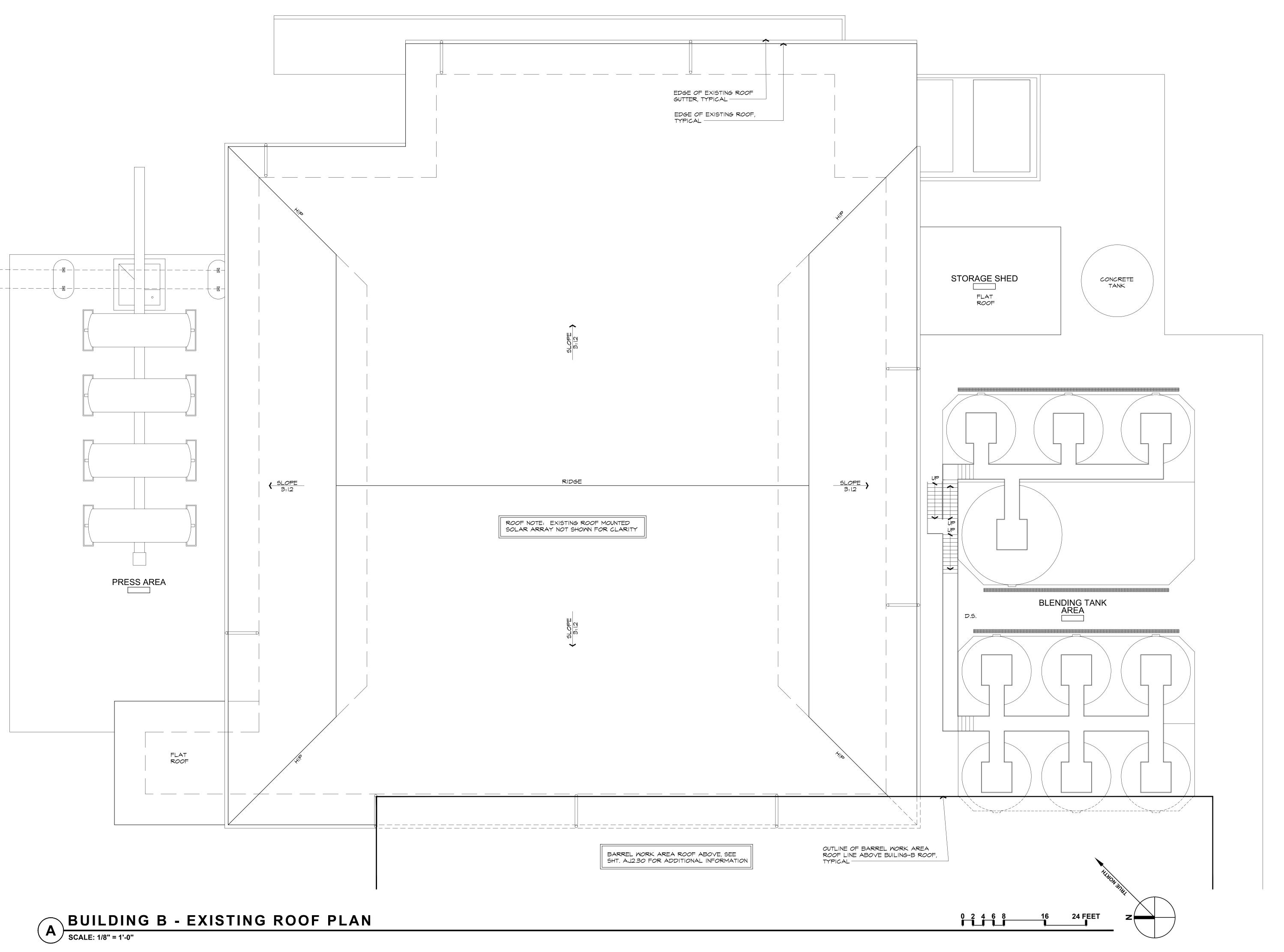
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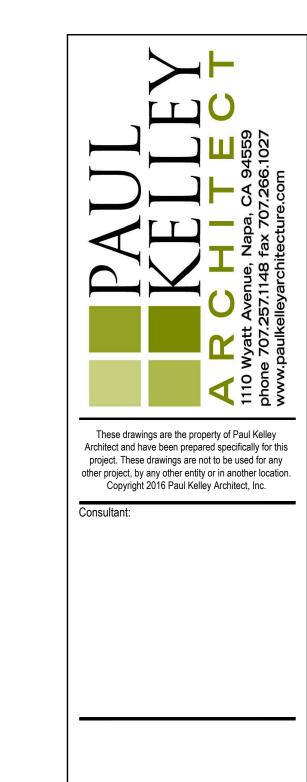
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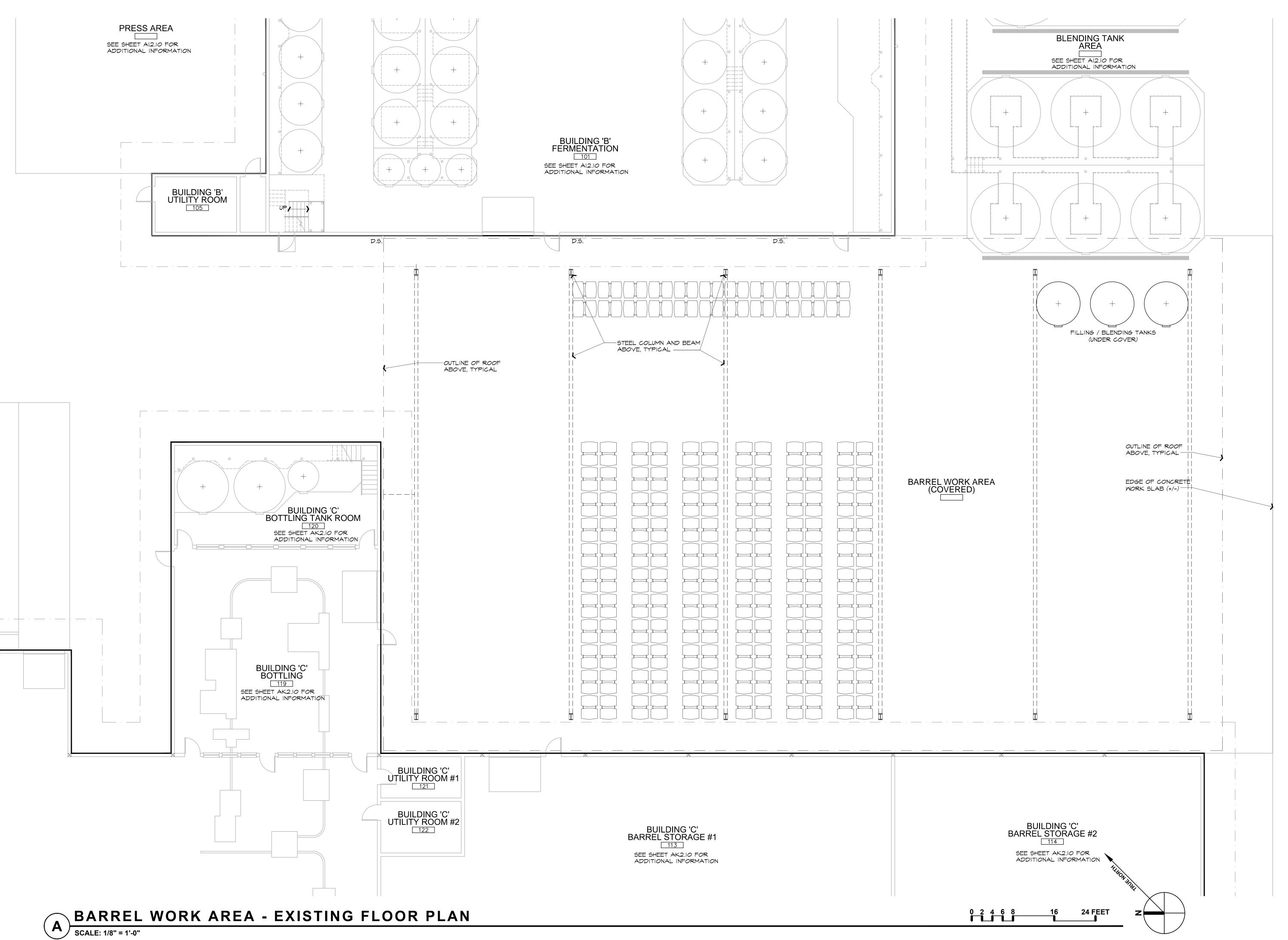
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Project No: 141003

BUILDING B EXISTING
ROOF PLAN

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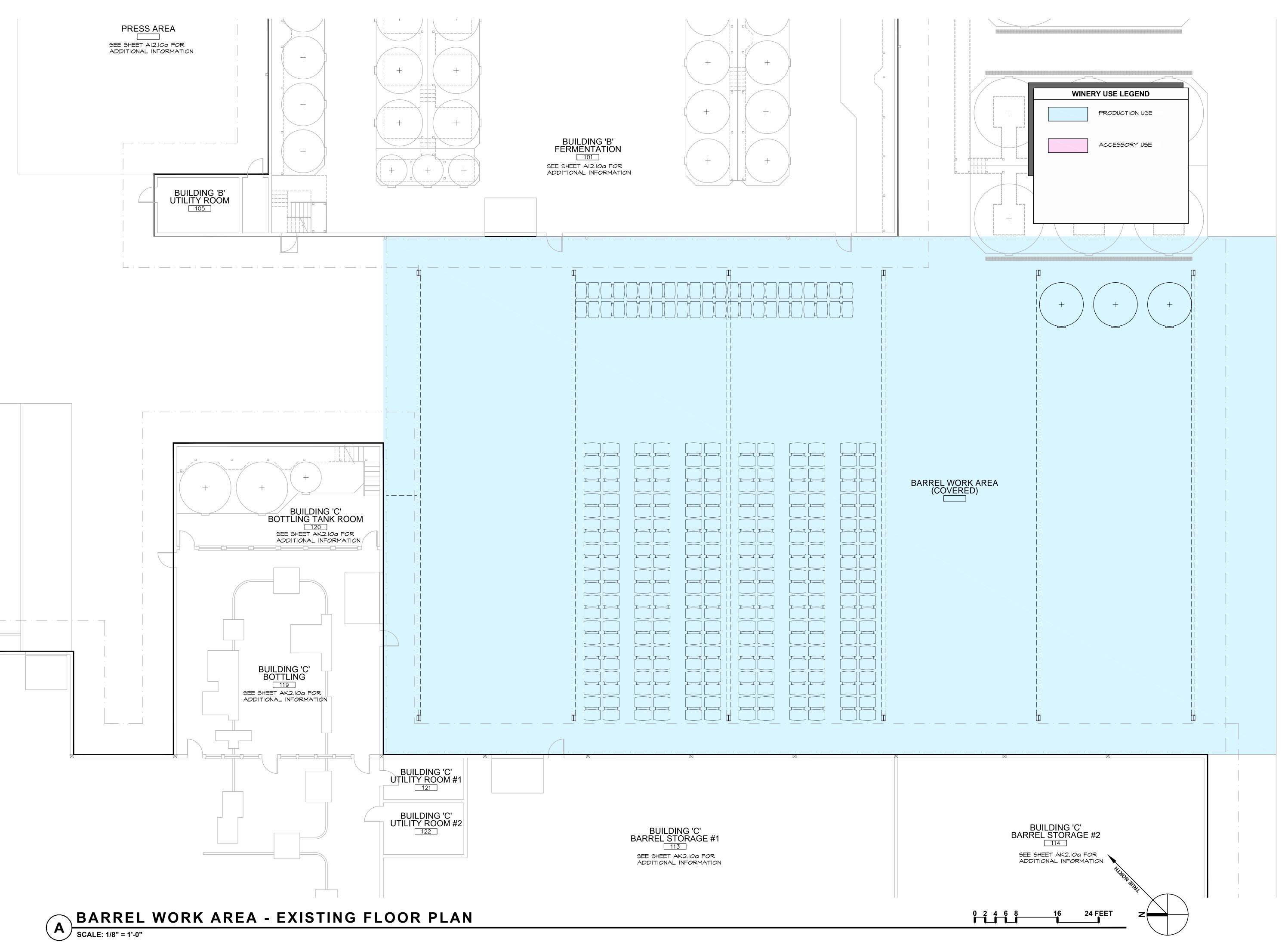
Use Permit Exhibits for Raymond Winer 849 Zinfandel Lane, St. Helena, CA 940 Zinfandel Lane, CA 940 Z

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August 28, 2015
Project No: 141003

BARREL WORK
AREA - EXISTING
FLOOR PLAN

AJ2.10



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Consultant:

Raymond Winers
849 Zinfandel Lane, St. Helena, CA 945
APN: 030-270-013-000

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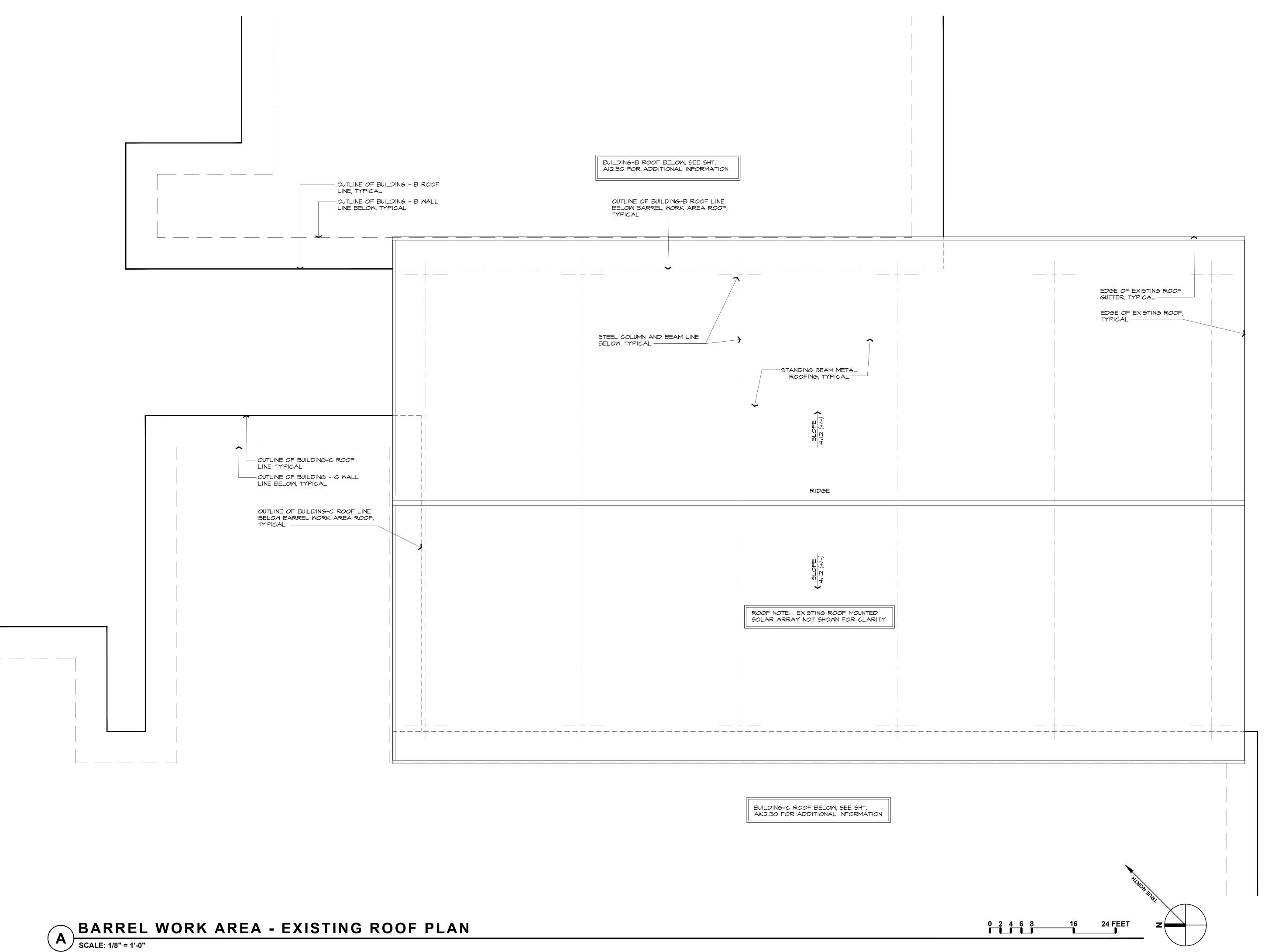
BARREL WORK

AREA - EXISTING

FLOOR PLAN

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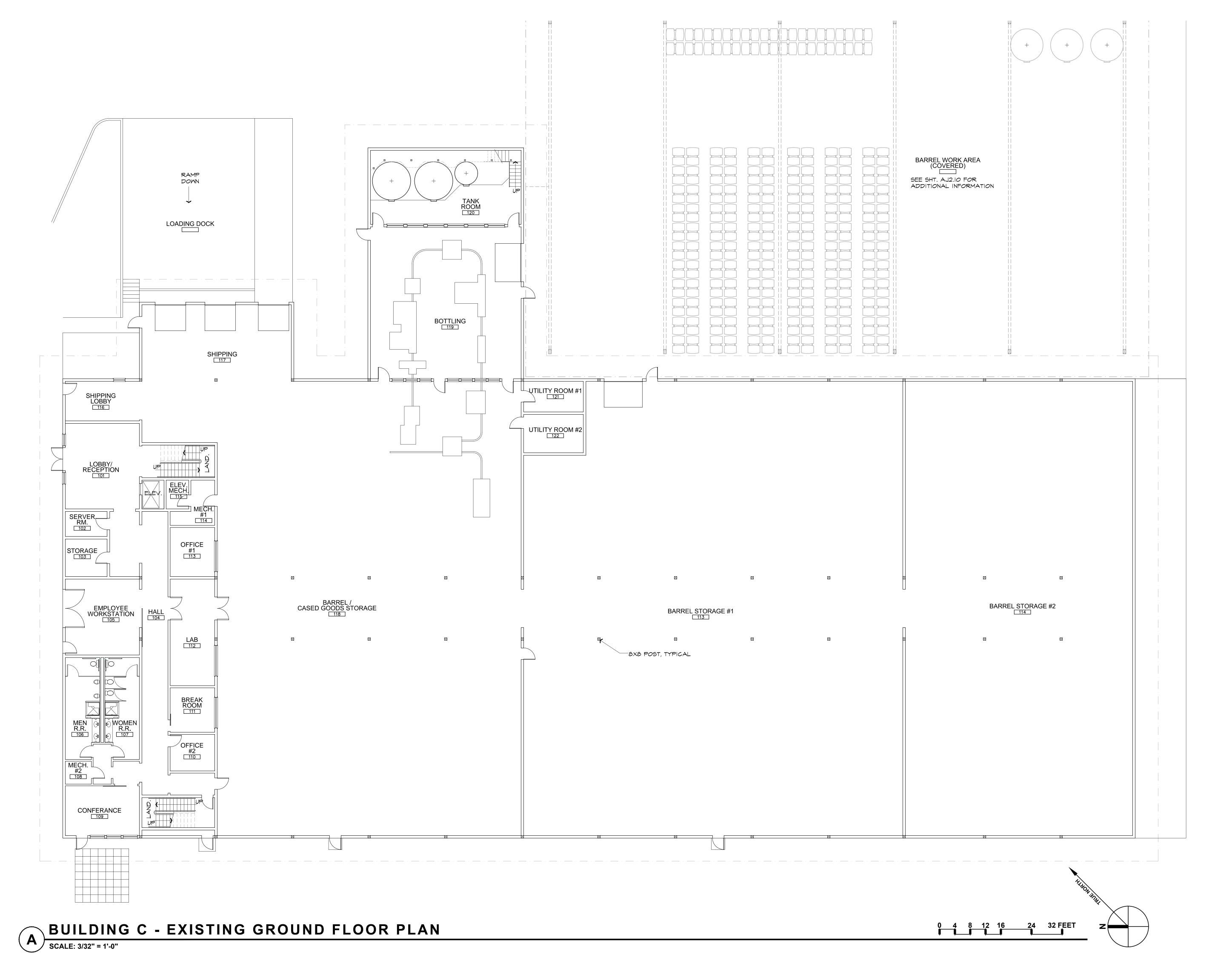


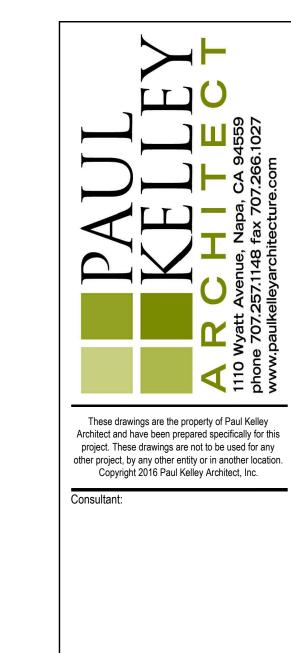


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BARREL WORK AREA - EXISTING ROOF PLAN





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DATE: 7/26/2016
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August 28, 2015

Project No:

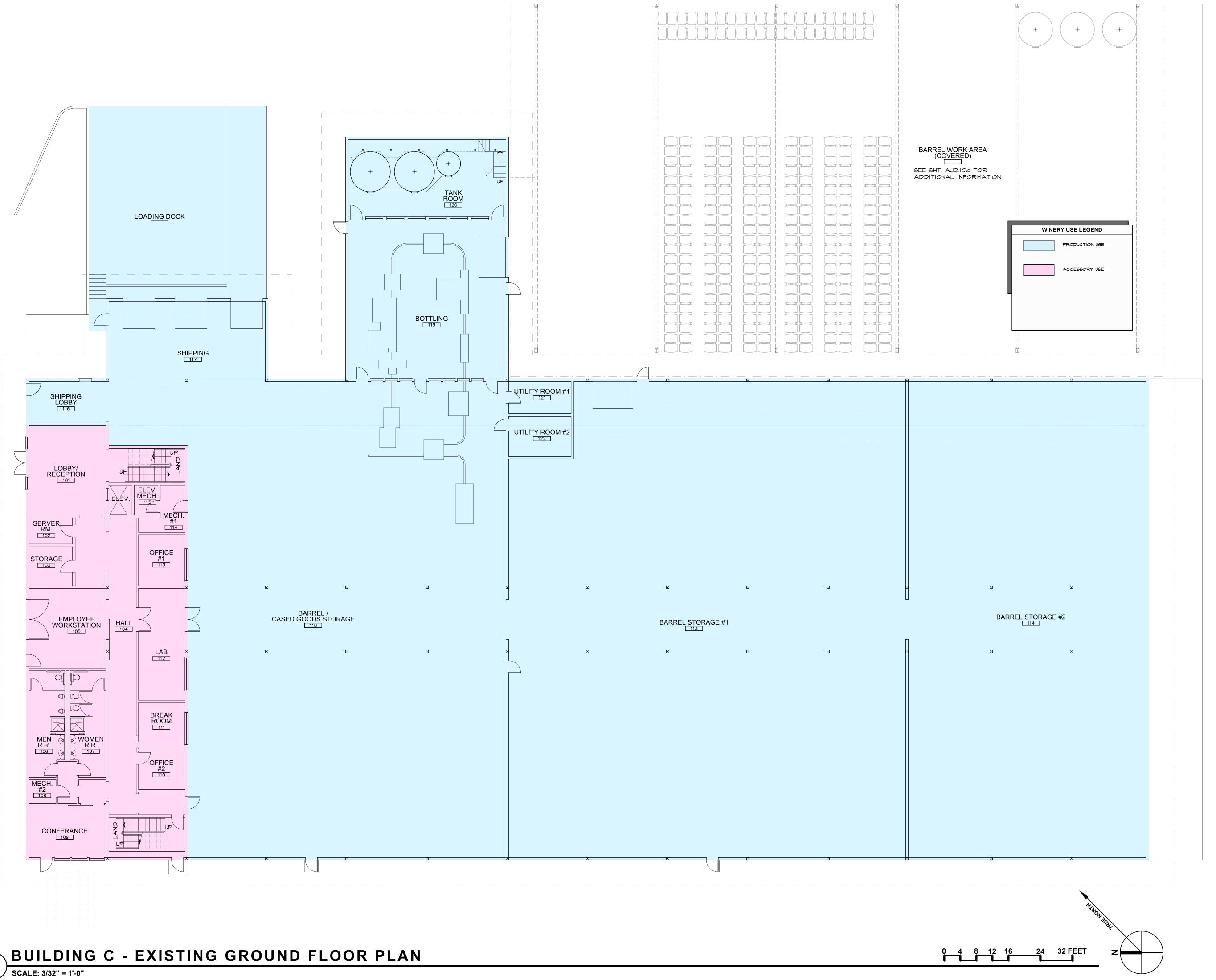
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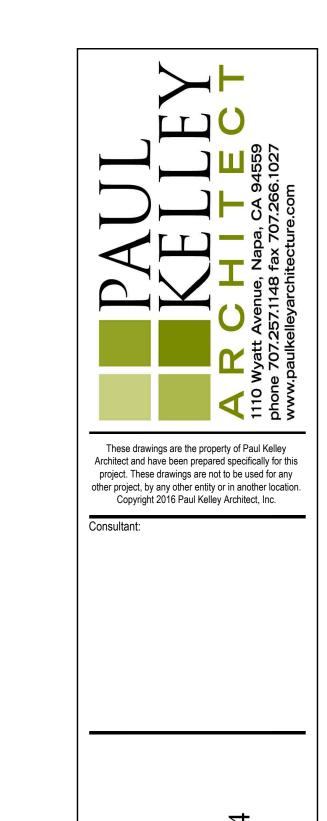
Sheet Title:

BUILDING C
EXISTING GROUND

Sheet #: AK2.10

FLOOR PLAN



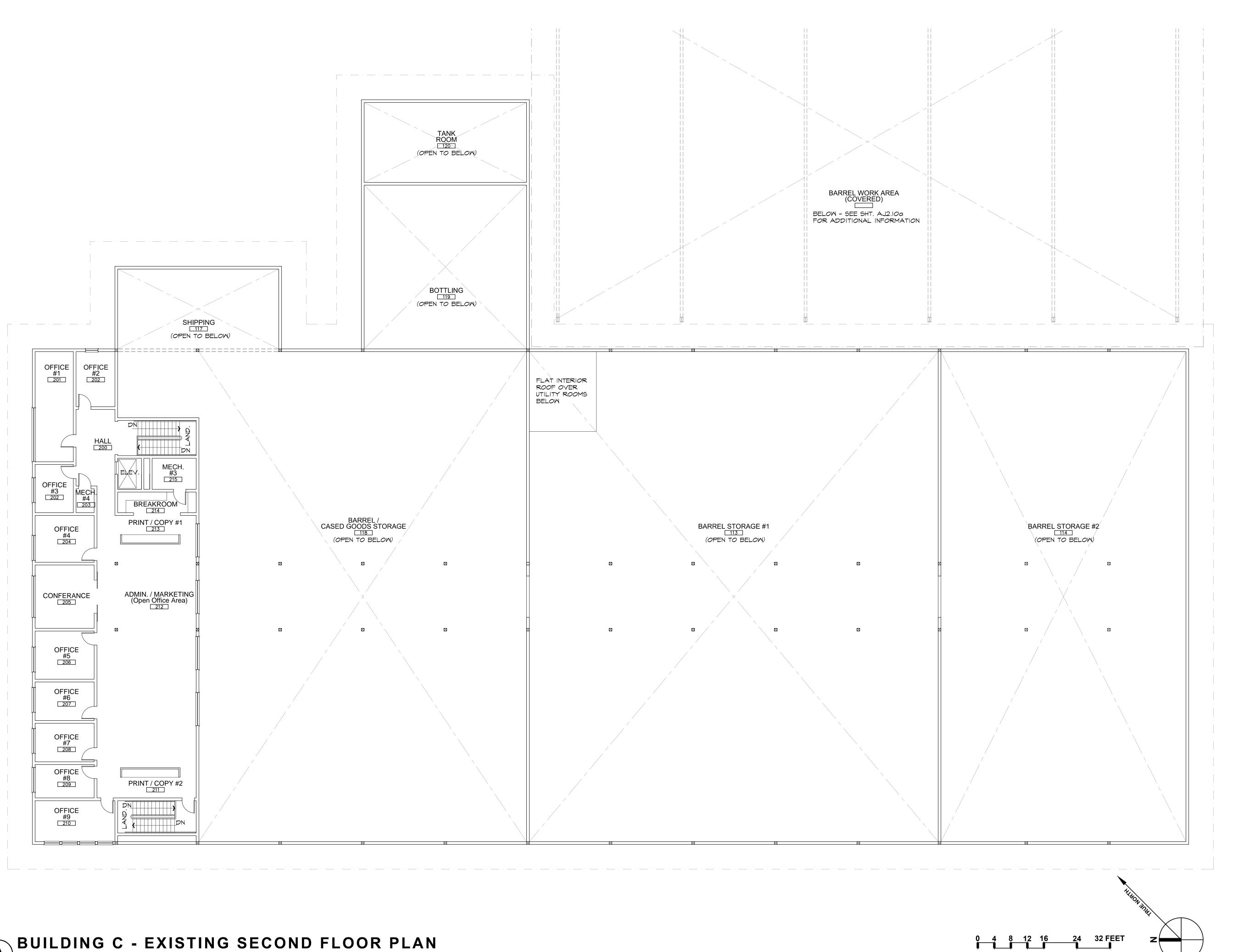


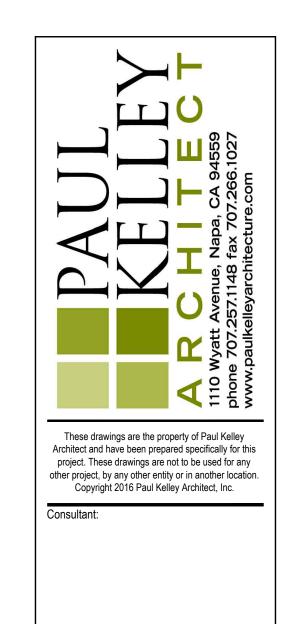
ndel Lane, PN: 030-3 $\frac{Ray}{849 \text{ Zinfan}}$ Use

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FLOOR PLAN



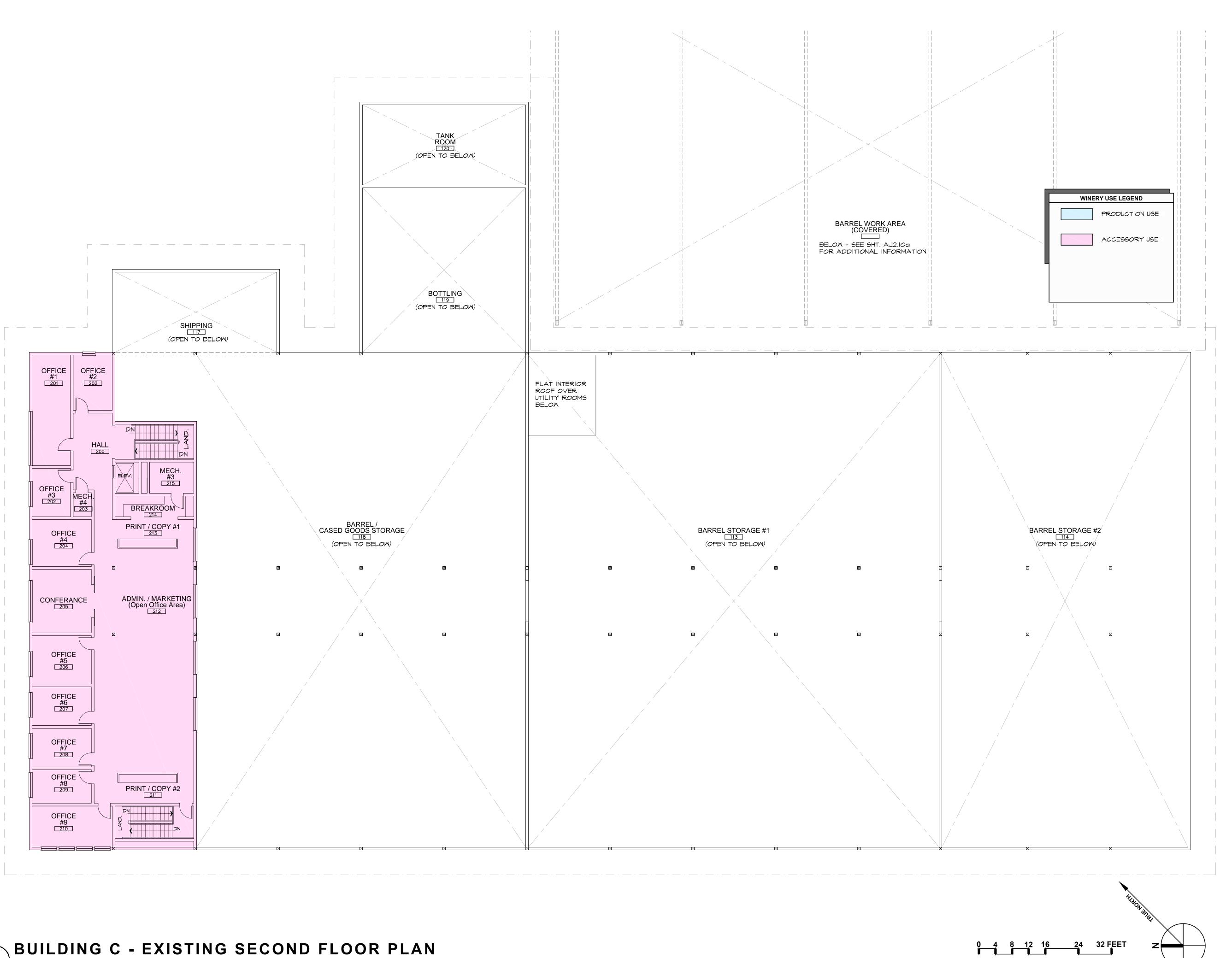


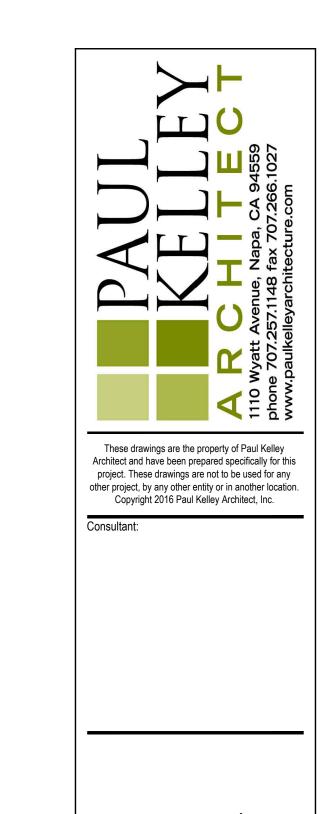
Raymon(849 Zinfandel Lane, SAPN: 030-2

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August 28, 2015 141003

BUILDING C -**EXISTING SECOND FLOOR PLAN**



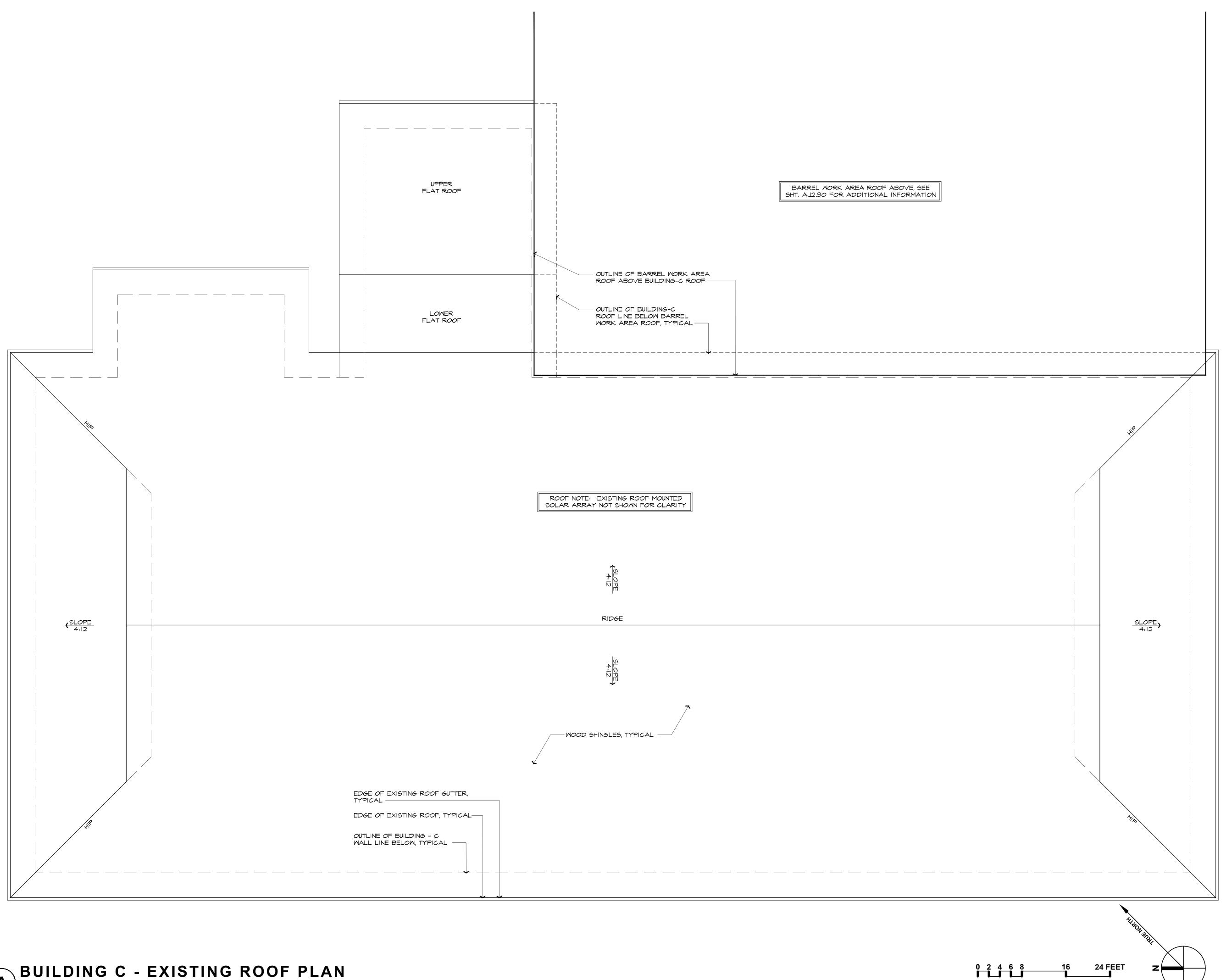


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BUILDING C -**EXISTING SECOND FLOOR PLAN**



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141003 **BUILDING C** -

EXISTING ROOF PLAN

