

# Use Permit Modification Application Packet



A Tradition of Stewardship A Commitment to Service

# Mapa 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 Permit Application				AAN ISAN WARRANGA WA
To be completed by Planning staff  Application Type: Major Modification				
Application Type: Major Modification  Date Submitted: 6.10.15 Resubmittal(s): 5/11/16		Date Complete: _		
Request:				
				<del></del>
	-			<del> </del>
*Application Fee Deposit: \$ 8 000 — Receipt No. 108382 Receiv	ed by:	88	Date: <u>6</u>	10.15
		*Total Fees will be base	ed on actual time	and materials
To be completed by applicant  Black Sears Winery Modification				
Project Name: Black Sears Winery Modification  Assessor's Parcel №: 018-060-066		Daniel Circ. 65.2		
	Existing	Parcer Size: 03.2		ac.
Site Address/Location: 2600 Summit Lake Drive, Angwin, CA 94508  No. Street	City	State	Zip	
Primary Contact: ☐ Owner ☐ Applicant ☐ X Representative (a	attorney,	engineer, consulting	g planner, etc.	)
Property Owner: <u>Ashlander LLC</u> , Attn Ashley Jambois				
Mailing Address: 2615 Summit lake Drive, Angwin, CA 94508	City	State	Zip	
Telephone №( 707 ) 889 - 1243 E-Mail:searsashley@gmail.com			•	
Applicant (if other than property owner):				
Mailing Address:				
No. Street  Telephone №() E-Mail:	City	State	Zip	
Representative (if applicable): New Albion Surveys, Inc Attn: Jon M Webb				
Mailing Address: 1113 Hunt Avenue, Saint Helena, CA 94574				
Telephone № (707 ) 963 _ 1217 E-Mail:jwebb@albionsurveys.com	City 1	State	Zip	

Use Permit Information Sheet
Use
Narrative description of the proposed use (please attach additional sheets as necessary):
Ashlander LLC and the Sears Family currently own and operate Black Sears Winery in Angwin. The current Us
Permit, 98595-MOD, allows for 20,000 gallons of production and no visitation. The purpose of this modification to add visitation and marketing to the facilities Use Permit. No production increase is being requested. The only
physical modifications to the facilty will be an expansion of the existing Septic System to accomadate the proposed daily visitors, and improvements to the existing driveway from Summit Lake Drive to the facility. The caves will increased from 3600 square feet to 6500 square feet.  Visitors to the Winery will not be allowed into the caves.
There are 6 acres of vineyards exisitng on the property and an additional 19 acres of vineyards on a
contiguosly owned parcel. There is an existing single family residence on the winery parcel.
Visitation will occur on marketing event days, but no visitation will take place during the hours of a marketing event. No more than one marketing event will occur on a given day. A small portion(440 sf) of the Winery Building will also be used for hospitality
What, if any, additional licenses or approvals will be required to allow the use? ALL OF THE BELOW LICENSES ARE IN PLACE
DistrictRegional
State Federal
Improvements  Varrative description of the proposed on-site and off-site improvements (please attach additional sheets as necessary):
No new buildings will be constructed as part of this application. The driveway will be improved as outlined in the
attached Exception for Road Improvements. The existing uncovered drains in the crush pad will be replaced wir automatic sensor drains and the septic system will be expanded to accomadate the proposed visitors and the existing winery production. Water Storage tanks will also be added as shown on the Use Permit Site Plan.

Improvements, cont.				
Total on-site parking spaces:	4	_ existing	4 proposed	
Loading areas:	1	_ existing	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 Hr ☐	Type III N	
Type IV H.T. (Heavy 7) (for refe	Timber) Type V erence, please see the lates		pe V (non-rated) Building Code)	
Is the project located in an Urban/Wildland Interfa	ace area?	es 🔀 No		
Total land area to be disturbed by project (include	structures, roads, septic a	reas, landscaping, etc): _	0.9	acres
Employment and Hours of Opera	ation			
Days of operation:	7	_existing	7	proposed
Hours of operation: 8-5	, more in Harvest	_ existing	8-5,more in H	arvest proposed
Anticipated number of employee shifts:	1	_ existing	1	proposed
Anticipated shift hours: 8-5	5, more in Harvest	_existing	8-5 more in Har	vestproposed
Maximum Number of on-site employees:				
11-24 25 or	greater (specify number) _			
Alternately, you may identify a specific number of	on-site employees:			
other (specify number) 4 Existing				

#### **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.

Ashlander LLC Print Name of Property Owner		Print Name Signature of Applicant (if different)	
ashly Jahoirs	<u>6-10-15</u>		
Signature of Property Owner	Date	Signature of Applicant	Date

Suppleme	ntal Applica	tion for Wine	ry Uses	
Operations				
Please indicate whether the activity or uses below are alreapplication, whether they are $\underline{\text{NEWLY PROPOSED}}$ as part of	ady legally <u>EXISTII</u> of this application,	<b>NG</b> , whether they exi or whether they are	ist and are proposed to be $\underline{\mathbf{F}}$ neither existing nor propos	EXPANDED as part of thised (NONE).
Retail Wine Sales	Existing	Expanded	X Newly Proposed	None
Tours and Tasting- Open to the Public	Existing			
Tours and Tasting- By Appointment	Existing	Expanded	X Newly Proposed	None
Food at Tours and Tastings	Existing	Expanded	X Newly Proposed	None
Marketing Events*	Existing	Expanded	$oxed{X}$ Newly Proposed	None
Food at Marketing Events	Existing	Expanded	X Newly Proposed	None
Will food be prepared	Oı	n-Site? X Cat	tered?	
Public display of art or wine-related items	Existing	Expanded	Newly Proposed	XNone
* For reference please see definition of "Marketing," at Na	pa County Code §2	18.08.370 - <u>http://lib</u>	rary.municode.com/index.a	aspx?clientId=16513
Production Capacity *				
Please identify the winery's				
Existing production capacity: 20,000	gal/y Per perm	nit №: <u>98595-M</u>	OD Permit da	te: <u>11/16/99</u>
Current maximum <u>actual</u> production: 15,000		gal/y For what yea	ar?2014	<del></del>
Proposed production capacity: 20,000	gal/y	,		
* For this section, please see "Winery Production Process,"	" at page 11.			
Visitation and Hours of Operation				
Please identify the winery's				
Maximum daily tours and tastings visitation:	0	existing	16	proposed
Average daily tours and tastings visitation <sup>1</sup> :	0	existing	12	proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	0	existing	_M-Sun,10-	4 proposed
Non-harvest Production hours <sup>2</sup> :	8-5	existing	8-5	proposed

<sup>&</sup>lt;sup>1</sup> 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.
<sup>2</sup> It is assumed that wineries will operate up to 24 hours per day during crush.

# **Grape Origin**

**Marketing Program** 

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).

<u>All marketin</u>	g events ar	e propo	osed.		1. 11. 14. 14. 14. 14. 14. 14. 14. 14. 14.		·	<u> </u>	<u> </u>			<u> </u>
osted tours a	and tasting	will oc	cur dai	ly for wi	ne trade p	ersonnel	and con	sumers	with a	maximı	ım	
16 people p	er day bet	ween th	e hours	of 10 ar								ned
remises cons	istent with	Assem	bly Bill	2004.	<del> </del>			<del> </del>		·		<del></del>
virrata nuova	ational fac	سند مدم خام دا	امم مما	a 6 time o	4		20					
rivate promo nd 9 pm.	otional tas	ungs an	id meai	s o times	s per year i	or up to	30 peop	ie per e	vent bet	ween u	ie nours	01 1
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larketing eve	ents such a	s barrel	tasting	s, auctio	n and oth	er social	events, i	ncludir	ig meals	, 3 time	s per yea	ır f
30 people p										· · · · · · · · · · · · · · · · · · ·		
One Harvest	Dortir over	ate for a	m to 20	noonlo	nor avant l	atwoon	the hour	o of 10	om and	0 mm	<del></del>	
Jile Harvest	Party ever	118 101 L	ip to 50	people	per event t	between	me nour	8 01 10	ann anu	9 pm.	<u> </u>	
		<del></del>	<u> </u>	<del> </del>	<u> </u>	·		·	<del></del>	<u> </u>	<u> </u>	<u>i</u>
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### Winery Coverage and Accessory/Production Ratio

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

Existing	8165		sq. ft.	0.3		acres
Proposed	8165		_sq. ft.	0.3		acres
Winery Coverage. Consister your proposed winery cove					cluded in your submi	ttal, please indicate
71,666	sq. ft.	1.6		_acres	2.6	% of parcel
<u>Production Facility</u> . Consist proposed <i>production</i> square	ent with the defini e footage. If the fac	tion at "c.," at page 11 cility already exists, ple	and the marked-up ase differentiate be	o floor plans inclu etween existing a	ded in your submitta nd proposed.	l, please indicate your
Existing	8084	sq. ft.	Propose	ed	7644	sq. ft.
Accessory Use. Consistent proposed accessory square production facility)  Existing			se differentiate bet	ween existing and	d proposed. (maximu	ım = 40% of the
			-			of production facility
Proposed	803		sq. ft.	10.5	% c	of production facility
Caves and Crush; If new or expanded caves ar  X None – no visitors/tour  Marketing Events and/o	e proposed please s/events ( <b>Class I</b> )	Gui	following best descr ded Tours Only ( <b>Cla</b>			re space: ss ( <b>Class III</b> )
Please identify the winery's	•••					
Cave area	Existing:	6500	sq. ft.	Proposed:	6500	sq. ft.
Covered crush pad area	Existing:	0	sq. ft.	Proposed:	0	sq. ft.
Uncovered crush pad area	Existing:	3041	sq. ft.	Proposed:	3041	sq. ft.

#### **Initial Statement of Grape Source**

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

askly Janbour 6-10-15

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 Dis	sposal Informa	ition Sheet		
Water Supply Please attach completed Phase I Analysis sheet.	Domestic	recent minutes private discrepany in the Medicology Australia	Emergency	edelich des SEES (Vergenzesstage) des Gestab vonde auch
Proposed source of water (e.g., spring, well, mutual water company, city, district, etc.):	Well		Well&Tanks	
Name of proposed water supplier (if water company, city, district):				
Is annexation needed?	□Yes □ <b>x</b> No	)	☐Yes 😧 No	
Current water use:	_2196	gallons per d	ay (gal/d)	
Current water source:	_Well			<del></del> -
Anticipated future water demand:	2250	gal/d		gal/d
Water availability (in gallons/minute):	40	gal/m	200	gal/m
Capacity of water storage system:	10,500	gal	12,000	gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	Ta	anks		
Liquid Waste Please attach Septic Feasibility Report	Domestic		Other	
Type of waste:	Sanit <u>ary</u>		Winery Proce	ess
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	Onsite seption	<u>c</u>	Onsite septic	
Name of disposal agency (if sewage district, city, community system):				
Is annexation needed?	□Yes X No		Yes XNo	
Current waste flows (peak flow):	60	gal/d	_1000	gal/d
Anticipated future waste flows (peak flow):	_108	gal/d	1000	gal/d
Future waste disposal design capacity:	108	gal/d	1000	gal/d
Solid Waste and Recycling Storage and Disposal Please include location and size of solid waste and recycling storage area owww.countyofnapa.org/dem.	n site plans in accorda	nce with the guide	ilines available at	
Hazardous and/or Toxic Materials If your facility generates hazardous waste or stores hazardous materials al 200 cubic feet of compressed gas) then a hazardous materials business pla				
Grading Spoils Disposal  Where will grading spoils be disposed of? (e.g. on-site, landfill, etc. If off-site, please indicate where off-site):	nsite in Vineyard	ds		

#### Winery Traffic Information / Trip Generation Sheet Traffic during a Typical Weekday Number of FT employees: 2 x 3.05 one-way trips per employee daily trips. Number of PT employees: 2 x 1.90 one-way trips per employee daily trips. Average number of weekday visitors: 12 / 2.6 visitors per vehicle x 2 one-way trips = \_daily trips. Gallons of production: 20,000 / 1,000 x .009 truck trips daily<sup>3</sup> x 2 one-way trips 1 daily trips. 20 Total daily trips. Number of total weekday trips x.38 =PM peak trips. Traffic during a Typical Saturday Number of FT employees (on Saturdays): 3 x 3.05 one-way trips per employee = 9 \_\_\_\_\_daily trips. Number of PT employees (on Saturdays): \_\_\_\_\_ x 1.90 one-way trips per employee = 0 daily trips. 9 \_\_\_\_\_daily trips. Average number of weekend visitors: \_\_\_\_\_/ 2.8 visitors per vehicle x 2 one-way trips 18\_\_\_\_\_daily trips. 10 \_\_\_\_\_PM peak trips. Number of total Saturday trips x.57 =Traffic during a Crush Saturday 12 Number of FT employees (during crush): $\frac{4}{}$ x 3.05 one-way trips per employee = daily trips. 0 Number of PT employees (during crush): 0 x 1.90 one-way trips per employee = daily trips. 4 Average number of weekend visitors: $\frac{12}{2}$ / 2.8 visitors per vehicle x 2 one-way trips = \_daily trips. Gallons of production: 20,000 / 1,000 x .009 truck trips daily x 2 one-way trips 1 daily trips. 1 \_daily trips. 18 daily trips. Total 10 PM peak trips. Number of total Saturday trips x.57 =Largest Marketing Event- Additional Traffic Number of event staff (largest event): 2 x 2 one-way trips per staff person \_\_\_\_\_4 trips. Number of visitors (largest event): \_\_\_\_\_/ 2.8 visitors per vehicle x 2 one-way trips \_\_\_\_\_ 21 trips. Number of special event truck trips (largest event): 2 x 2 one-way trips 4 trips.

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

<sup>&</sup>lt;sup>4</sup> Assumes 4 tons per trip / 36 crush days per year (see *Traffic Information Sheet Addendum* for reference).

#### NAPA COUNTY UNIFIED PROGRAM CONSOLIDATED FORM FACILITY INFORMATION RUSINESS ACTIVITIES

BUSINESS ACT	$(1 \ 1 \ 1 \ 1)$	LES				
						Page 1 of
1 FACILITY IDENT	IFICAT:	ION				
FACILITY ID#		2	EPAID#(	Hazardor	15 Wa	ste Only) I
(Agency Use Only)  BUSINESS NAME (Same as Facility Name of DBA-Doing Business As)  Black Set	ana Mii	2 2 2 2 2				3
	ars vv II	nery				163
BUSINESS SITE ADDRESS 2600 Summit Lake Drive				GA CA		ZIP CODE 94508 105
BUSINESS SITE CITY Angwin CONTACTNAME Ashley Jambois				34		1209
CONTACT NAME ASINCY JAINTOOLS  II. ACTIVITIES DEC	T ATT LET	TON		PH	UNE	889-1243
NOTE: If you check YES to any part of this list, please subm			The self he		Tidas	tification nem
Does your facility						es of the UPCF
Does your manny	-	n resi	ease comp	iere me	e pag	es of the GFGF
A. HAZARDOUS MATERIALS  Have on site (for any purpose) at any one time, hazardous materials at or above 55 gallons for liquids, 500 pounds for solids, or 200 cubic feet for compressed gases (include liquids in ASTs and USTs); or the applicable Federal threshold quantity for an extremely hazardous substance specified in 40 CFR Part 355, Appendix A or B; or handle radiological materials in quantities for which an emergency plan is required pursuant to 10 CFR Parts 30, 40 or 70?	☐ YES	⊠ мо	4		TORY	S MATERIALS I – CHEMICAL IN
B. REGULATED SUBSTANCES  Have Regulated Substances stored onsite in quantities greater than the threshold quantities established by the California Accidental Release prevention Program (CalARP)?	☐ YES	⊠ мо	aų.	terbour	ible fo	ith your local agency r CalARP.
C. UNDERGROUND STORAGE TANKS (USTs)						TY (Zorosety SWZCS Form A)
Own or operate underground storage tanks?	☐ YES	DN X	5	UST TA	INK o	ma.puge percent) (Formerly Form II)
D. ABOVE GROUND PETROLEUM STORAGE Own or operate ASTs above these thresholds: Store greater than 1,320 gallons of petroleum products (new or used) in aboveground tanks or containers.	☐ YES	⊠( ио		NO FOI	RM R	EQUIRED TO CUPA:
E. HAZARDOUS WASTE						
Generate hazardous waste?				EDA ID	NTIN	BER – provide at the top of
Cenerale datadous waste:	☐ YES	XI NO	9	this pag		man provide at the tap or
Recycle more than 100 kg/month of excluded or exempted recyclable materials (per HSC 25143.2)?	☐ YES	Δ NO	ID.		LABI	E MATERIALS REPORT
Treat hazardous waste on-site?	☐ YES	⊠ No	11	TREAT	MEN. E HA	ZARDOUS WASTE F – FACILITY ZARDOUS WASTE F – UNIT (2015 PAGE PAT REK)
Treatment subject to financial assurance requirements (for Pennit by Rule and Conditional Authorization)?	☐ YES	⊠ No	12.	CERTIF ASSUR		TON OF FINANCIAL
Consolidate hazardous waste generated at a remote site?	☐ YES	Д ио	13.			ASTE / CONSOLIDATION AL NOTIFICATION
Need to report the closure removal of a tank that was classified as hazardous waste and cleaned on-site?	☐ YES	'⊠ ио	34			S WASTETANK ERTIFICATION
Generate in any single calendar month 1,000 kilograms (kg) (2,200 pounds) or more of federal RCRA hazardous waste, or generate in any single calendar month, or accumulate at any time, 1 kg (2.2 pounds) of RCRA acute hazardous waste; or generate or accumulate at any time more than 100 kg (220 pounds) of spill cleamup materials contaminated with RCRA acute hazardous waste.	☐ YES	M NO	[-t-g.	Biennia (3A/B)	il Rep  . and	al EPA ID Number, file bort (EPA Form 8700- satisfy requirements for e Quantity Generator.
Household Hazardous Waste (HHW) Collection site?	☐ YES	⊠ No	1411	See CUI	PA for	required forms.
F. LOCAL REQUIREMENTS  (You may also be required to provide additional information by your CUPA of	r local agen	<b>x</b> ;y.)	<b>-</b> #.			is UPOF Rev. (12/2007)

# **Checklist of Voluntary Greenhouse Gas Emission Reduction Measures**



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

			PROJECT NAME	Black Sears Winery					
	C		PROJECT ADDRESS	2600 Summit Lake D	rive, Ar	ngwin			
APPLIC			APPLICANT	Ashlander LLC					
		ition of Stewardship Imitment to Service	CONTACT INFO	searsashley@gmail.co	m 889- phone	1243			
					yes	no	I don't know		
1	Have		B.C.™ LEED™ or Build It C se include a copy of their re			L X			
2	Do yo	ou have an integrated des if yes, pleas	sign team?	equired spreadsneets.		<u> </u>			
	OUTE	DEGION	3						
5	3.1	DESIGN  Does your design enco	ourage community gathering	g and is it pedestrian friendly?	$\Gamma \nabla$	1	1		
	3.2			g , p = = = = , .		Χ.			
	3.3	Landscape Design				· · · · · · · · · · · · · · · · · · ·			
		3.31 native plant			I X				
		•	erant plants? ease resistant planting?		<del>                                     </del>	-	ļ		
		3.34 Fire resistar	, ,		<del>  ♦</del>	-			
			storing open space and/or h	nabitat?	<del>- ^-</del>	Y			
			vesting rain water on site?			1	X		
			ge trees to act as carbon si			X			
		<b>.</b> ,	, ,	drive access and walking surfaces	<u> </u>	ļ			
	3.4 3.5	Does your parking lot in Do you have on-site wa	nclude bicycle parking?		<b>├</b> ¥	ļ			
	3.6	•	•	ention/filration methods designed?	<del>                                     </del>	<del>                                     </del>			
	3.7			ral features, such as preserving ex		or rock out	croppings?		
					Ď				
	3.8			urbance, such as minimizing gradir	ng and/or us	ing the exis	sting		
	2.0		all site design (such as cav	<del>-</del> ,	<u> </u>				
	3.9	is the structure designe	ed to take advantage of hat	tural cooling and passive solar aspe	ects?	Υ	<b>1</b>		
					<u> </u>	l			
	ENER	GY PRODUCTION & EF	FFICIENCY						
	4.1	Does your facility use 6	energy produced on site?				I X		
		If yes, please explain the	he size, location, and perce	entage of off-set:			• •		
	4.2	Does the design include	e thermal mass within the v	walls and/or floors?		V	I		
	4.3	Do you intend to comm	ission the performance of	the building after it is built to ensur	e it perform	s as design	ed?		
			*1/1			X			
	4.4	Will your plans for cons	• • • • • • • • • • • • • • • • • • • •	1. 1. 1.0			,		
			y insulation above Title 24 :	standards? de for maximum efficiency?					
			eating and cooling to provide	•	<del></del>				
			htly colored or reflective) o						
		4.45 Timers/time	e-outs installed on lights (su	ich as the bathrooms)?					
		If yes, please explain:	No New Co	enstruction					
	WATE	R CONSERVATION							
	5.1	Does your landscape in	nclude high-efficiency irriga	tion?	V				
	5.2		se zero potable water irriga	!	/ ,	X			
	5.3			pa Sanitation reclaimed water?		X,			
	5.4	Will your facility use red	•	alling dual pipos and/or puzzlo lines	2	<del>- X</del>			
	5.5	5.41 If no, will yo Will your plans for cons		alling dual pipes and/or purple lines	) r				
	0.0	• •	rack your water usage?	New Costinuction		-			
			efficient fixtures and appliar	nces?			- <del> </del>		
			***	hod, such as an on-demand pump	?				
		5.54 a timer to in	sure that the systems are r	run only at night/early morning?					

GHG emission reduction spreadsheet, page two of two

		. / .	VAC	no	l don't know
6	MATE	rial recycling $N/A$	yes	no	I don't know
_		Are you using reclaimed materials?			
	• • • • • • • • • • • • • • • • • • • •	If yes, what and where:		I	L
	6.2	Are you using recycled construction materials-	•		
	0.1	6.21 finish materials?		r	
		6.22 aggregate/concrete road surfaces?			
		6.23 fly ash/slag in foundation?	L	<u> </u>	
	6.3	Will your contractor be required to recycle and reuse construction materials as part of		v1	/n
	0.5	will your contractor be required to recycle and reuse construction materials as part of	or your cont	ract? N/	<i>TT</i>
	6.4	December feelith and ide accords		L	
	6.4	Does your facility provide access to recycle-	· · · · · ·		
		6.41 Kitchen recycling center? No Litchen		L	
		6.42 Recycling options at all trash cans?	LX	L	
		6.43 Do you compost green waste?	X	L	
		6.44 Provide recycling options at special events?	L_X	<u> </u>	L
_		# i / n	• •		
7		RAL RESOURCES WITH			
		Will you be using certified wood that is sustainably harvested in construction?			
		Will you be using regional (within 500 miles) building materials?			
		Will you be using rapidly renewable materials, such as bamboo?			
		Will you apply optimal value engineering (studs & rafters at 24" on center framing)?			
	7.5	Have you considered the life-cycle of the materials you chose?			
			p		
8		DR AIR QUALITY	'n		
	8.1	Will you be using low or no emitting finish and construction materials indoors- $N/N$	<u>H</u>		
		8.11 Paint?	'		
		8.12 Adhesives and Sealants?			
		8.13 Flooring?			
		8.14 Framing systems?			
		8.15 Insulation?			
	8.2	Does the design allow for maximum ventilation?			
	8.3	Do you plan for a wood burning fireplace (US EPA Phase II certified)?			
	8.4	Does your design include dayling, such as skylights?			
9	TRAN	SPORTATION DEMAND MANAGMENTMENT			
	9.1	After your project is complete, will you offer your employees incentives to carpool, bi	ke, or use t	ransit?	
			X		
	9.2	After your project is complete, will you allow your employees to telecommute or have	alternative	work sched	dules?
	9.3	Does your project include design features that encourage alternatives modes of trans	sportation, s	uch as	·
		preferred parking for carpooling, ridesharing, electric vehicles?			X
		secured bicycle parking, safe bicycle access?	Χ.		
		loading zones for buses/large taxi services?	Y		
	9.4	How close is your facility to public transportation?	. , (		
		3 Miles			
10	Ara the	are any superior environmentally estainable feetures of value arrivable to the latest and the second because	- 10		
10	Ale ule	ere any superior environmental/sustainable features of your project that should be note	<b>3</b> 0 ₹		
			<del></del>		
11	What c	ther studies or reports have you done as part of preparing this application?			
		1 <u>N/H</u>			
		2			
		3			
		4			
12		project involves an addition or modification to an existing building, are you planning to	improve e	nergy conse	ervation of
	-	g space (such as insulation, new windows, HVAC, etc.)?			
	If yes,	please describe:			
	_				
13	Once y	our facility is in operation, will you:			
		13.1 calculate your greenhouse gas emissions?			X
		13.2 implement a GHG reduction plan?			
		13.3 have a written plan to reduce your vehicle miles traveled of your operation	ns and emp	loyee's com	mute?
		[			<b>X</b>
14		our project provide for education of green/systainable gractices?	X		
	If yes, I	please describe: We educate Staff 2000 TECYCliny			
				_	
15	Any co	mments, suggestions, or questions in regards to the County's efforts to reduce greenh	ouse gases	?	
		Form filed out by: Ashley Jamb	ois		l

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



A Tradition of Stewardship A Commitment to Service Planning, Building & Environmental Services - Hillary Gitelman, Director 1195 Third Street, Napa, CA 94559 - (707) 253-4417 - www.countyofnapa.org

Project name & APN: Black Sears Winery 018-060-066
Project number if known:
Contact person: Jon Webb
Contact email & phone number: jwebb@albionsurveys.com 963-1217
Today's date: June 11, 2015

# **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.

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.
		BMP-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.

lready Doing	Plan To Do			
	✓	BMP-3	Napa County i setback reduc retention swa	oration or new vegetation (e.g. planting of additional trees over 1/2 acre) is famous for its land stewardship and preservation. Restoring areas within the creek less erosion potential while planting areas that are currently hardscape (such as doing a biode rather than underground storm drains) reduces storm water and helps the groundwater atting trees can also increase the annual uptake of CO2e and add the County's carbon stock.
	<b>7</b>	BMP-4	The magnitud	iuel and electrical vehicles in fleet e of GHG reductions achieved through implementation of this measure varies depending s year, equipment, and fuel type replaced. otal vehicles
				al fuel consumption or VMT
				Iternative fuel vehicles
			Type of fuel, Potential an	nual fuel or VMT savings
		BMP-5	The California measures for a	24 energy efficiency standards: Build to CALGREEN Tier 2  Building Code update effective January 1, 2011 has new mandatory green building all new construction and has been labeled CALGREEN. CALGREEN provides two voluntary abeled CALGREEN Tier I and CALGREEN Tier II. Each tier adds a further set of green building
			measures that use less energ improvement energy prereq	go above and beyond the mandatory measures of the Code. In both tiers, buildings will y than the current Title 24 California Energy Code. Tier I buildings achieve at least a 15% and Tier 2 buildings are to achieve a 30% improvement. Both tiers require additional nonuisites, as well as a certain number of elective measures in each green building category ency, water efficiency, resource conservation, indoor air quality and community).
		BMP-6	Selecting this	s Traveled (VMT) reduction plan BMP states that the business operations intend to implement a VMT reduction plan all 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

Already Doing	Plan To Do	ВМР-7	Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1  See description below under BMP-5.
	<b>V</b>	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.
	<b>7</b>	BMP-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.
	<b>V</b>	BMP-11	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!
		BMP-12	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.

Plan To Do	D#4D 43	
<b>⊠</b>	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.
<b>V</b>	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%.
	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.
<b>\rightarrow</b>	BMP-16	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.
	BMP-17	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.
	To Doo	BMP-14  BMP-15  BMP-15

Already Doing	Plan To Do		
<b>7</b>		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.
	<b>V</b>	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.
otin		ВМР-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.
	<b>7</b>	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.
		BMP-22	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.

Already Doing	Plan To Do		
П	<b>V</b>	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.
<b>V</b>	<b>7</b>	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	tices 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.
		BMP-27	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.

Iready 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.
<b>V</b>		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.
<b>V</b>		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.
<b>V</b>		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.
<b>√</b>		BMP-32	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	its and Suggestions on this form?







