

Use Permit Application Packet

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A Tradition of Stewardship A Commitment to Service

file №

Napa County

Planning, Building and Environmental Services

1195 Third Street, Suite 210, Napa, California, 94559 *phone* (707) 253-4417 *web* www.countyofnapa.org/cdp/ *email* cdp@countyofnapa.org

This is an application for a development permit

Use Permi	it Application		
To be completed	d by Planning staff		
Application Type:			
Date Submitted: Resubmittal(s):	Date	Complete: _	
Request:			
*Application Fee Deposit: \$ Receipt No	Received by:		Date:
		ees will be base	d on actual time and material
To be comple	ted by applicant		
Project Name: <u>Cuvaison, Winery Modification</u>			
Assessor's Parcel Nº: <u>047-120-005</u>	Existing Parcel Size: _	206	ac.
Site Address/Location: 1221 Duhig Road Street	Napa	CA State	94559_
	,		·
Primary Contact: Owner Applicant	Representative (attorney, engine	er, consulting	planner, etc.)
Property Owner: Cuvaison, Inc			
Mailing Address: 1221 Duhig Road No. Street	Napa	<u>CA</u>	94559.
Telephone №(707) <u>942-2450</u> E-Mail <u>Bonnie@cuva</u>	,		·
Applicant (if other than property owner):			
Mailing Address:			
No. Street	City	State	Zip
Telephone №() E-Mail:			
Representative (if applicable): Scott Greenwood-Meinert			
Mailing Address: 1455 First Street, Suite 301	Napa City	CA State	94559 Zip
	@dpf-law.com		—·r

Use Permit In	formation Sheet
Use	
Narrative description of the proposed use (please attach additional shee	ts as necessary):
Convert existing area within winery building to office space	
ncrease employees from 10 year round/ 12 harvest to 28 year round/ 3-	4 harvest
ncrease daily tours and tastings from a maximum of 75 per day to 180	
ncrease weekly visitation from an average of 525 to a maximum of 840	
Amend the tasting room hours of operation from 10:00-5:00 to 10:00-7: Establish a marketing plan as follows:	
24 annual events with 60 guests	
42 1 1 11 200 1	
1 Wine Auction event with 200 guests	
Consumption of wine by the glass or bottle in the patio area	
What, if any, additional licenses or approvals will be required to allow th	e use?
	Regional
District	regional
State ABC	Federal <u>TTB</u>
Improvements	
mprovemente	
Narrative description of the proposed on-site and off-site improvements	(please attach additional sheets as necessary):
Construct 2,860 square feet of office space within the existing win	ery
Stripe additional parking spaces in existing paved areas	
Expand the existing domestic wastewater treatment system	

improvements, cont.					
Total on-site parking spaces:	23	existing	34	proposed	
Loading areas:	3	existing	<u>same</u>	proposed	
☐ Type IV H.T. (Heavy Tim	Type II N (non-rated ber) Type nce, please see the late area?)	Type V (non-ra	de)	acre
Employment and Hours of Operation	ion				
Days of operation:	7	existing		7	proposed
Hours of operation:	7:00 am-5:00 pm	existing		7:00 am-7:00 pm	proposed
Anticipated number of employee shifts: Anticipated shift hours:	1 varies			same same	proposed
Maximum Number of on-site employees:					
☐ 10 or fewer ☐ 11-24 ☐ 25 or gre	eater (specify number)				
Alternately, you may identify a specific number of on-	-site employees:				

other (specify number) 28 year round, 34 seasonal

Operations				
Please indicate whether the activity or uses below are alrea application, whether they are <u>NEWLY PROPOSED</u> as part of				
Retail Wine Sales	Existing	Expanded	Newly Proposed	None
Tours and Tasting- Open to the Public	Existing			
Tours and Tasting- By Appointment	Existing	Expanded	Newly Proposed	None
Food at Tours and Tastings	Existing	Expanded	Newly Proposed	None
Marketing Events*	Existing	Expanded	Newly Proposed	None
Food at Marketing Events	Existing	Expanded	Newly Proposed	None
Will food be prepared	On-	Site? Cat	ered?	
Public display of art or wine-related items	Existing	Expanded	Newly Proposed	None
* For reference please see definition of "Marketing," at Nap	a County Code §18	2.08.370 - <u>http://libr</u>	ary.municode.com/index.asp	x?clientId=16513
Production Capacity *				
Please identify the winery's				
	/v. Dar narmit Na	01254 LID	Dormit data. May 2003	
Existing production capacity: 340,000 gal/				<u> </u>
Current maximum <u>actual</u> production: XXXXX		For what year?	XXXX	
Proposed production capacity: 340,000	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:	_75	existing	180	proposed
Maximum weekly tours and tastings visitation ¹ :	_525	existing	840	_proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	10:00-5:00	existing	10:00-7:00	proposed
Non-harvest Production hours ² :	<u>7:00-5:00</u>	existing		proposed

Supplemental Application for Winery Uses

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.

Marketing Program

Cave area

Covered crush pad area

Uncovered crush pad area

Marketing Fro	graiii					
		eting program. Include e ttach additional sheets a		idance, food servic	e details, etc. Differentiate	
See above						
Food Service						
			ne of food, frequency of se ng and proposed food serv		epared on site or not, kitchen onal sheets as necessary.)	
Catered for f	ood pairings and event	S				
			page 11 and with the mark dy exists, please differenti		ncluded in your submittal, plea ng and proposed.	se
Existing _	37,369	sq. ft.	0.86		acres	
Proposed	same	_ sq. ft.	same	a	cres	
154,332 Production Facility	sq. ft.	nition at "c.," at page 11	acres	olans included in yo	our submittal, please indicate y	our
Existing _	35,919	sq. ft.	Proposed	34,544	sq. ft.	
					submittal, please indicate your ed. (maximum = 40% of the	
Existing	1,450	sq. ft.	<u>4</u>	% of product	ion facility	
Proposed	2,860	_ sq. ft.	8.3	% of produc	tion facility	
None – no visitor		Guid	following best describes th ded Tours Only (Class II)	ne public accessibil	ity of the cave space: Public Access (Class III)	
Please identify the w	-		_			
Cave area	Existing:	<u>n/a</u>	sq. ft. Prop	osed:	sq. ft.	

Existing: _____sq. ft.

Existing: ____sq. ft.

Proposed: <u>no change</u> sq. ft.

Proposed: <u>no change</u> sq. ft.

Water Supply/ Waste Disposal Information Sheet

Water Supply

Please attach completed Phase I Analysis sheet.	Domestic		Emergency	
Proposed source of water (e.g., spring, well, mutual water company, city, district, etc.):	well	_	well	
Name of proposed water supplier (if water company, city, district):		_		_
Is annexation needed?	□Yes □No		□Yes □No	
Current water use:	_±6,000	gallons pe	er day (gal/d)	
Current water source:	<u>well</u>	_		_
Anticipated future water demand:	<u>±6,500</u>	gal/d		gal/d
Water availability (in gallons/minute):	<u>55+</u>	gal/m		gal/m
Capacity of water storage system:	10,000	gal	60,000	gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	<u>tank</u>			
Liquid Waste Please attach Septic Feasibility Report	Domestic		Other	
Type of waste:		_	winery process	
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.): Name of disposal agency (if sewage district, city, community system):	on-site septic		engineered system	l _
Is annexation needed?	□Yes □No		☐Yes ☐No	
Current waste flows (peak flow):	450	_gal/d	18,110	gal/d
Anticipated future waste flows (peak flow):	1,000	_gal/d	18,110	_gal/d
Future waste disposal design capacity:	XXXX	_gal/d	XXXX	gal/d
Solid Waste and Recycling Storage and Disposal Please include location and size of solid waste and recycling storage area on s www.countyofnapa.org/dem.	site plans in accordan	ce with the guidelir	nes available at	
Hazardous and/or Toxic Materials If your facility generates hazardous waste or stores hazardous materials above 200 cubic feet of compressed gas) then a hazardous materials business plan of	-			solid or
Grading Spoils Disposal Where will grading spoils be disposed of? (e.g. on-site, landfill, etc. If off-site, please indicate where off-site):				



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

Project name & APN: Cuvaison Modification; 047-125-005	
Project number if known:	
Contact person: Scott Greenwood-Meinert	
Contact email & phone number: 252-7122	
Today's date: March 29, 2016	

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 following measures reduce GHG emissions and if needed can be calculated. They are placed in descending order based on the amount of emission reduction potential. Already Plan Doing To Do ID# **BMP Name** 1 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. Approximately 20,000 sq ft of existing solar panels installed on the winery roof. 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.

Iready Doing	Plan To Do			
V		BMP-3	Napa County is famous for its land stewardship setback reduces erosion potential while plantin retention swale rather than underground storn recharge. Planting trees can also increase the o	and preservation. Restoring areas within the creek g areas that are currently hardscape (such as doing a biodrains) reduces storm water and helps the groundwater annual uptake of CO2e and add the County's carbon stock.
	_			
		BMP-4	on the analysis year, equipment, and fuel type	ough implementation of this measure varies depending replaced.
			Number of total vehicles	4
			Typical annual fuel consumption or VMT	
			Number of alternative fuel vehicles	2
			Type of fuel/vehicle(s) Potential annual fuel or VMT savings	gas/electric hybrid
			measures for all new construction and has been higher levels labeled CALGREEN Tier I and CALC measures that go above and beyond the mand use less energy than the current Title 24 Califor improvement and Tier 2 buildings are to achiev	inuary 1, 2011 has new mandatory green building in labeled CALGREEN. CALGREEN provides two voluntary GREEN Tier II. Each tier adds a further set of green building atory measures of the Code. In both tiers, buildings will mia Energy Code. Tier I buildings achieve at least a 15% are a 30% improvement. Both tiers require additional noneer of elective measures in each green building category
		ВМР-6	reducing annual VMTs by at least 15%. Tick box(es) for what your Transportation employee incentives employee carpool or vanpool	rations intend to implement a VMT reduction plan Demand Management Plan will/does include: ransporation (hybrid vehicles, carpools, etc.)
			Estimated annual VMT Potential annual VMT saved % Change	

Already Doing	Plan To Do	BMP-7	Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1 See description below under BMP-5.
		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.
V		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.
V		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.
abla	V	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! Employees are encouraged and do commute by bicycles, installation of a bicycle rack is proposed.
		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.

Already Doing	Plan To Do		
V	✓	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. Currently participating in the financing of the Napa Sanitation recycled water line project. The property will be connected to the line for vineyard irrigation once it is installed.
V		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.
V		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).
V		BMP-17	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. 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. The winery collects everything that can be recycled including paper, glass and cardboard.
			The willery collects everything that can be recycled including paper, glass and cardboard.

Uready Doing	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.
		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.
		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.

Iready Doing	Plan To Do	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.
		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) LEED™ Silver (check box BMP-25 and this one) BMP-25 (b) LEED™ Gold (check box BMP-25, BMP-25 (a), and this box) BMP-25 (c) LEED™ Platinum (check all 4 boxes)
		Pract	tices with Un-Measured GHG Reduction Potential
V		ВМР-26	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.
		вмР-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.
		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. Cuvaison allows a local grower to use 2-3 acres for growing vegetables which are sold at local farmers markets and restaurants, with any excess donated to the food bank.
V		ВМР-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.
V		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.
V		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	nts and Suggestions on this form?
			

CUVAISON WINERY 1221 DUHIG ROAD, NAPA PROJECT STATEMENT MODIFICATION OF USE PERMIT March 31, 2016

Owner/Applicant: Cuvaison, Inc

1221 Duhig Road Napa, CA 94558 707-942-2450

Representatives:

Lauren Davini Scott Greenwood-Meinert **Tammy Martin** Dickenson, Peatman & Fogarty W-Trans **RAM** Engineering 1455 First Street, Suite 301 130 S. Main St. 201 490 Mendocino Ave, Suite 201 Napa, 94559 Santa Rosa, 95401 Sebastopol, 95472 707-252-7122 707-542-9500 707-824-0266 scottgm@dpf-law.com tammy@ramengineering.net ldavini@w-trans.com

APN: 047-125-005

Zoning: AW, Agricultural Watershed

Project Description:

This project is necessary as a result of Cuvaison, Inc. selling its Calistoga facility. More office space is necessary to relocate the existing employees to the Carneros facility. Also, some of the visitation and marketing activities that were occurring in Calistoga need to move to the Carneros winery to accommodate long-established customers such as wine club members. This application proposes to construct a 2,860 sq. ft. office within the existing winery area. No exterior improvements are proposed, and no increase in the existing 340,000 gallons per year of production is proposed. The operational characteristics are proposed to change as follows:

- 1. An increase in employees from 10 full-time with 12 during harvest to 28 full-time and 24 during harvest.
- 2. An increase in daily tours and tastings by appointment from a maximum of 75 per day to 180 per day.
- 3. An increase in weekly visitation from a maximum of 75 to 840.
- 4. Amend the tasting room hours from 10:00 am-5:00 pm to 10:00 am-7:00 pm.
- 5. Establish a marketing plan as follows:

24 annual events with up to 60 guests

13 annual events with up to 200 guests

A wine auction event with up to 200 guests

6. Allow consumption of wine by the glass or bottle on the outside patio.

Permit History:

1. May 15, 2002; #UP01254-UP. Winery Use Permit

Construction of 34,350 sq. ft. of new winery buildings

Annual production of 340,000 gallons

8 full time employees, 10 during harvest

2. July 9, 2003; #03241-MOD

Convert approved lab/office building to two buildings

Relocate septic system and wastewater ponds

Increase the number of outdoor fermentation tanks

3. P05-0452-MOD

Allow a maximum of 75 visitors per day for tours and tastings (525 week avg.)

Allow 10 full time employees, 12 during harvest

Expand the parking lot from 10 to 23 spaces

4. April 22, 2008; P07-00871-MOD

Expansion of the tasting room to 2,350 sq. ft.

Modify the interior of the main winery building

A comprehensive sign plan

Visitation/Marketing

The proposed levels of daily visitation are consistent with the closest approved wineries. This project would authorize 47,920 total maximum potential annual visitors and guests. The Hudson winery approved in 2015 was permitted for 120 visitors per day and 80,000 gallons of annual production. This equates to 24,960 annual tasting visitors, or 312 visitors per 1,000 gallons of wine produced. Domaine Carneros winery on the opposite side of Duhig Road is allowed a significantly higher level of visitation, partly because of its status as a pre-WDO winery. The annual production at Domaine Carneros is 432,000 gallons, and it is allowed 460 visitors per day during the week and 960 per day on weekends and holidays. This equates to approximately 230,000 annual visitors, or 532 visitors per 1,000 gallons of wine produced. Cuvaison Winery project proposes 128 visitors per 1,000 gallons of wine produced.

Likewise, the level of marketing events is commensurate with the amount of production and is consistent with these neighboring wineries. The Hudson winery recently approved is allowed a total number of 2,384 marketing guests per year at 82 different annual events. Domaine Carneros is allowed 4,800 guests at 120 annual events. Cuvaison proposes a total of 4,240 guests at 38 annual events.

Marketing events may take place during the day or in the evening until 10:00 p.m. with cleanup completed by 11:00 p.m. The tasting room will be closed on days when marketing events exceeding 60 guests occur.

Wastewater Treatment

A wastewater treatment feasibility analysis has been prepared by RAM Engineering describing how the increase in domestic wastewater can be treated onsite.

Groundwater Use

A groundwater use analysis has been prepared by RAM Engineering describing existing water use for irrigation, winery processing and domestic uses. The water system involves both of the adjacent Cuvaison parcels comprising 392 acres. Using current water use estimates established by the county the analysis shows that annual domestic groundwater use will be 1.19 acre feet. This is less than the amount of groundwater use estimated for the original use permit application which used a less specific method of estimated domestic use.