

# Water Availability Analysis Sullivan Rutherford Estate P19-00156-MOD

Sullivan Rutherford Estate, P19-00156-MOD Planning Commission Hearing – November 18, 2020

### TIER I WATER AVAILABILITY ANALYSIS

FOR THE

# SULLIVAN RUTHERFORD ESTATE **USE PERMIT MODIFICATION**

LOCATED AT: 1090 Galleron Lane St. Helena, CA 94574 Napa County APN 030-070-010

PREPARED FOR: Vite Galleron Vineyards, LLC DBA: Sullivan Rutherford Estate Care Of: Juan Pablo Torres-Padilla 1090 Galleron Lane St. Helena, CA 94574 Telephone: (707) 963-9646

PREPARED BY:



2074 West Lincoln Avenue Napa, California 94558 Telephone: (707) 320-4968 www.appliedcivil.com

Job Number: 19-111



Michael R. Muelrath

Michael R. Muelrath R.C.E. 67435

Date

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#### INTRODUCTION

Sullivan Rutherford Estate is applying for a Use Permit Modification to change the entitlements for their existing winery located at 1090 Galleron Lane in Napa County, California. The subject property, known as Napa County Assessor's Parcel Number 030-070-010, is located on the north side of Galleron Lane, approximately 2,000 feet northeast of the intersection of Galleron Lane and State Route 29.



## LOCATION MAP

Figure 1: Location Map

The Use Permit Modification application under consideration proposes the following characteristics:

- Wine Production:
  - o 33,000 gallons of wine per year
  - Crushing, fermenting, aging and bottling
- Employees:
  - o 20 full time employees
- Marketing Plan:
  - Daily Tours and Tastings by Appointment
    - 45 visitors per day maximum

- 300 visitors per week maximum
- Marketing Events #1
  - I2 per year
  - 25 guests maximum
  - Food prepared offsite by catering company or in new onsite kitchen
- Marketing Events #2
  - 6 per year
  - 100 guests maximum
  - Food prepared offsite by catering company

Existing development on the property includes a single-family residence, winery buildings, a groundwater well, vineyard and the access and utility infrastructure typical of this type of rural residential and agricultural development. Please see the Sullivan Rutherford Estate Winery Use Permit Modification Conceptual Site Plans for approximate locations of existing and proposed features.

Sullivan Rutherford Estate has requested that Applied Civil Engineering Incorporated (ACE) prepare a Tier I Water Availability Analysis in accordance with the Water Availability Analysis (WAA) – Guidance Document adopted by the Napa County Board of Supervisors on May 12, 2015 to accompany the Use Permit Modification application. The remainder of this report describes the estimated groundwater demand on the subject property for existing and proposed conditions, compares the estimated demand to the prescribed water use screening criteria and demonstrates compliance with the WAA – Guidance Document requirements.

#### ESTIMATED GROUNDWATER DEMAND

Groundwater is currently used for residential, landscape irrigation and winery purposes located on the subject parcel. The estimated groundwater demand is summarized in the table below and details of the calculations supporting these estimates are included in the Water Use Estimate Supporting Calculations in Appendix 1.

|                      | Existing (ac-ft/yr) | Proposed (ac-ft/yr) |
|----------------------|---------------------|---------------------|
| Residential          | 0.75                | 0.75                |
| Winery               | 0.81                | 1.24                |
| Vineyard Irrigation  | 10.80               | 10.00               |
| Landscape Irrigation | 7.62                | 7.62                |
| Total                | 20.0                | 19.6                |

| Table I: Estimated | Groundwater | Demand |
|--------------------|-------------|--------|
|--------------------|-------------|--------|

#### WATER USE SCREENING CRITERIA

According to the WAA - Guidance Document properties located in the Napa Valley Floor area are subject to a Water Use Screening Criteria of 1.0 acre-feet of water per acre of land per year. A project complies with the requirements of the Tier I WAA if the total water use on the property is less than 1.0 acre-feet per acre per year. If the Tier I Water Use Screening Criteria is met and the property is in the Napa Valley Floor Area Tier 2 and Tier 3 Analyses are not required unless substantial evidence exists in the record that indicates a potential significant impact from the project.

The subject property is located in the Napa Valley Floor Area and the geology is mapped as Qha (alluvium) on the USGS geology maps as shown in Figure 2.



Figure 2: Geology Map Created with Google Earth Pro (Source USGS Scientific Investigations Map 2918)

Since all groundwater extraction is from the Napa Valley Floor Area we have evaluated the screening criteria associated with the Napa Valley Floor.

The parcel size is approximately 26.17 acres and therefore the water use screening criteria is calculated as follows:

Water Use Screening Criteria = 26.17 acres x 1.0 acre-foot per acre per year

Water Use Screening Criteria = 26.17 acre-feet per year

#### ANALYSIS

The total Estimated Water Use for existing conditions (20.0 ac-ft/yr) and proposed conditions (19.6 ac-ft/yr) are both significantly less than the Water Use Screening Criteria (26.17 ac-ft/yr).

#### CONCLUSION

Since the Water Use Screening Criteria is met the project is found to comply with the Napa County Water Availability Analysis requirements. Tier 2 and Tier 3 Analyses are not required according to the WAA – Guidance Document.

APPENDIX I: Water Use Estimate Supporting Calculations



Sullivan Rutherford Estate

#### Groundwater Use Estimate

|   | Estimate | d W | /ater Use |
|---|----------|-----|-----------|
|   | (Acre-F  | eet | / Year)   |
|   | Existing |     | Proposed  |
| Residential Water Use   |          |     |           |
| Primary Residence <sup>(1)</sup>                              | 0.750    |     | 0.750     |
| Pool - Not Applicable   | 0.000    |     | 0.000     |
| Second Dwelling Unit/FLD - Not Applicable                     | 0.000    |     | 0.000     |
| Guest Cottage - Not Applicable                                | 0.000    |     | 0.000     |
| Total Residential Domestic Water Use                          | 0.750    |     | 0.750     |
| Winery Domestic & Process Water Use                           |          |     |           |
| Winery - Daily Visitors <sup>(2)(3)</sup>                     | 0.023    |     | 0.144     |
| Winery - Events with Meals Prepared Onsite <sup>(2)(4)</sup>  | 0.000    |     | 0.041     |
| Winery - Events with Meals Prepared Offsite <sup>(2)(5)</sup> | 0.014    |     | 0.000     |
| Winery - Employees <sup>(2)(6)</sup>                          | 0.286    |     | 0.336     |
| Winery - Event Staff <sup>(2)(6)</sup>                        | 0.004    |     | 0.004     |
| Winery - Process <sup>(2)(7)</sup>                            | 0.484    |     | 0.710     |
| Total Winery Water Use  | 0.811    |     | 1.235     |
| Irrigation Water Use  |          |     |           |
| Lawn <sup>(8)</sup>   | 6.534    |     | 6.534     |
| Other Landscape <sup>(9)</sup>                                | 1.089    |     | 1.089     |
| Vineyard - Irrigation <sup>(10)</sup>                         | 10.800   |     | 10.000    |
| Vineyard - Frost Protection - Not Applicable                  | 0        |     | 0         |
| Vineayrd - Heat Protection - Not Applicable                   | 0        |     | 0         |
| Total Irrigation Water Use                                    | 18.423   |     | 17.623    |
| Total Combined Water Use                                      | 20.0     |     | 19.6      |

Estimates per Napa County Water Availability Analysis - Guidance Document, May 12, 2015 unless noted

<sup>(1)</sup>0.5 to 0.75 ac-ft/yr for Primary Residence, includes some landscaping per Napa County WAA Guidance Document

<sup>(2)</sup> See attached Winery Production, Guest, Employee and Event Staff Statistics

<sup>(3)</sup> 3 gallons of water per guest per Napa County WAA Guidance Document

<sup>(4)</sup> I 5 gallons of water per guest per Napa County WAA - Guidance Document

<sup>(5)</sup> 5 gallons of water per guest used because all food preparation, dishwashing, etc. to occur offsite

<sup>(6)</sup>15 gallons per shift per Napa County WAA - Guidance Document

<sup>(7)</sup>2.15 ac-ft per 100,000 gallons wine per Napa County WAA - Guidance Document

<sup>(8)</sup>0.1 ac-ft/yr per 1,000 sf of lawn per Napa County WAA - Guidance Document - 1.5 +/- acres

includes lawn and conservative assumption that pond is kept full with well water)

<sup>(9)</sup>0.1 ac-ft/yr per 2,000 sf landscape per Napa County WAA - Guidance Document - 0.5 +/- acres assumed

<sup>(10)</sup>0.5 ac-ft per year per acre of vines per Napa County WAA Guidance Document (21.1 ac E, 20.1 ac (P))



#### Sullivan Rutherford Estate

#### Existing Winery Production, Visitor, Employee & Event Staff Statistics

| Winery Production <sup>(1)</sup>               |                      | 22,500 | gallons per year |
|--|----------------------|--------|------------------|
| Tours and Tastings by Appointment              | (1)                  |        |                  |
| Monday through Thursday                        | 7 guests max per day |        |                  |
| Friday through Sunday                          | 7 guests max per day |        |                  |
| Total Guests Per Year                          |                      | 2,548  | 5                |
| Events - Meals Prepared Offsite <sup>(1)</sup> |                      |        |                  |
| 6 per year                                     | 100 guests max       | 600    | )                |
| 12 per year                                    | 25 guests max        | 300    | )                |
| 0 per year                                     | 0 guests max         | C      | )                |
| Total Guests Per Year                          |                      | 900    | )                |
| Events - Meals Prepared Onsite <sup>(1)</sup>  |                      |        |                  |
| 0 per year                                     | 0 guests max         | C      |                  |
| 0 per year                                     | 0 guests max         | C      |                  |
| 0 per year                                     | 0 guests max         | C      | )                |
| Total Guests Per Year                          |                      | C      | )                |
| Winery Employees <sup>(2)</sup>                |                      |        |                  |
| 17 employees                                   | l shift per day      |        |                  |
| Total Employee Shifts Per Year                 |                      | 6,205  | i                |
| Event Staff <sup>(3)</sup>                     |                      |        |                  |
| 6 per year, 100 guests                         | 10 event staff       | 60     | )                |
| 12 per year, 0 guests                          | 3 event staff        | 36     | •                |
| 0 per year, 0 guests                           | 0 event staff        | C      | )                |
| Total Event Staff Per Year                     |                      | 96     | •                |

<sup>(1)</sup> Winery production, tours and tasting and event guest statistics per existing Use Permit

<sup>(2)</sup> Employee counts per existing Use Permit

<sup>(3)</sup> Assumes 1 event staff per 10 guests (in addition to regular winery employees)



#### **Sullivan Rutherford Estate**

Proposed Winery Production, Visitor, Employee & Event Staff Statistics

| Winery Production <sup>(1)</sup>               |                          | 33,000 gallons per year |
|--|--------------------------|-------------------------|
| Tours and Tastings by Appointment              | (1)                      |                         |
| Total Guest                                    | 15,600 visotors per year |                         |
| Total Guests Per Year                          |                          | 15,600                  |
| Events - Meals Prepared Offsite <sup>(1)</sup> |                          |                         |
| 0 per year                                     | 0 guests max             | 0                       |
| 0 per year                                     | 0 guests max             | 0                       |
| 0 per year                                     | 0 guests max             | 0                       |
| Total Guests Per Year                          |                          | 0                       |
| Events - Meals Prepared Onsite <sup>(1)</sup>  |                          |                         |
| 12 per year                                    | 25 guests max            | 300                     |
| 6 per year                                     | 100 guests max           | 600                     |
| 0 per year                                     | 0 guests max             | 0                       |
| Total Guests Per Year                          |                          | 900                     |
| Winery Employees <sup>(2)</sup>                |                          |                         |
| 20 employees                                   | l shift per day          |                         |
| Total Employee Shifts Per Year                 |                          | 7,300                   |
| Event Staff <sup>(3)</sup>                     |                          |                         |
| 12 per year, 25 guests                         | 3 event staff            | 36                      |
| 6 per year, 100 guests                         | 10 event staff           | 60                      |
| 0 per year, 0 guests                           | 0 event staff            | 0                       |
| Total Event Staff Per Year                     |                          | 96                      |

<sup>(1)</sup> Winery production, tours and tasting and event guest statistics per Winery Use Permit Application Events with more than 25 guests will be catered but use of onsite kitchen is assumed for worst-case scenario analysis.

<sup>(2)</sup> Employee counts per Winery Use Permit Application

<sup>(3)</sup> Assumes 1 event staff per 10 guests (in addition to regular winery employees)

# TRANSIENT NON-COMMUNITY WATER SYSTEM INFORMATION

FOR

## SULLIVAN RUTHERFORD ESTATE

LOCATED AT: 1090 Galleron Lane St. Helena, CA 94574 Napa County APN 030-070-010

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<u>9/23/2019</u> Date

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#### INTRODUCTION

Vite Galleron Vineyards LLC is applying for a Use Permit Modification to change the entitlements for their existing winery located at 1090 Galleron Lane in Napa County, California. The subject property, known as Napa County Assessor's Parcel Number 030-070-010, is located on the north side of Galleron Lane, approximately 2,000 feet northeast of the intersection of Galleron Lane and State Route 29.



## LOCATION MAP

Figure I: Location Map

The Use Permit Modification application under consideration proposes the following characteristics:

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Existing development on the property includes a single-family residence, winery buildings, a groundwater well, vineyard and the access and utility infrastructure typical of this type of rural residential and agricultural development. Please see the Sullivan Rutherford Estate Winery Use Permit Modification Conceptual Site Plans for approximate locations of existing and proposed features.

Since the number of employees (20) plus the number of visitors (45) is expected to exceed 24 for 60 or more days out of the year, the project will be required to implement a Transient Non-Community Public Water System. We understand that the existing residence is occupied for less than six months per year. If in the future five or more residents occupy the residence for six or more months per year the water system would be required to comply with the requirements of a Non-Transient Non-Community Public Water System.

Vite Galleron Vineyards LLC has requested that Applied Civil Engineering Incorporated (ACE) prepare a brief report outlining the anticipated technical, managerial and financial aspects of the water system that will be required to serve the proposed winery to accompany the winery Use Permit Modification application as required by Napa County.

#### WATER SYSTEM NAME

The water system will be known as the "Sullivan Rutherford Estate Water System".

#### NAME OF PERSON WHO PREPARED THIS REPORT

This report was prepared by Michael Muelrath, PE of Applied Civil Engineering Incorporated. Information regarding the parameters of the subject Use Permit Modification application and existing water system information were provided by Sullivan Rutherford Estate.

#### **TECHNICAL CAPACITY**

#### System Description

Water for the existing winery, residence and vineyards is currently provided by one existing groundwater well that is in the northeast corner of the property. The existing well does not have the required 50-foot-deep, 3 inch wide annular seal and thus a new well will be required to serve the public water system.

The new well must be constructed per Napa County standards and treatment must be provided as required to meet applicable local, state and federal water quality requirements. Detailed plans for the water treatment system will be prepared and presented to Napa County for review during the building permit and water system permit stage, after the new well is drilled and the required yield and water quality testing is performed.

#### Water Demand Projection

Napa County Water Availability Analysis Guidelines were used to estimate the annual water demand for the winery domestic and process water uses and the existing residence domestic use. It is planned that irrigation for vineyards and landscaping will continue to be supplied by other existing well and therefore they are not included in this analysis. The total proposed domestic water use for the existing residence and winery is estimated to be 2.0 acre-feet per year. Using the projected annual domestic water demand of 2.0 acre-feet per year, we have calculated an average daily demand of approximately 1,785 gallons and a maximum daily demand (MDD) of approximately 4,016 gallons (calculated using a peaking factor of 2.25 per California Waterworks Standards Section 64554b.3.(C)).

#### Source Adequacy

The new well must be constructed with a minimum 50 foot deep, 3 inch wide concrete annular seal to meet the requirements for public water systems. A copy of the Well Completion Report providing information about the new well will be included with the water system application with the winery building permit application package to document adequacy of the seal.

#### Water Supply Capacity

Assuming a conservative well pumping cycle of 12 hours per day the new well must be capable of producing at least 5.6 gallons per minute to meet the water system's MDD. We believe it is feasible to develop a well with at least this capacity on the subject property based on the reported yields of the other existing onsite well (200 gpm) and the history of the existing onsite well providing adequate water for the existing uses.

Furthermore, we have prepared a separate Water Availability Analysis for this project which indicates that parcel specific recharge is expected to exceed groundwater extraction rates and therefore long-term supply should be sufficient to meet the needs of the public water system.

We do not anticipate any issues constructing a well with adequate capacity to serve the system based on our experience with wells in the general vicinity of this property and the history of the existing well providing adequate supply. However, we cannot guarantee the ability of finding enough water in a new well. It will be the Applicant's responsibility to locate and develop the new water source that meets this minimum capacity requirement outlined above. The yield of the new well must be verified by pumping and measuring drawdown in accordance with California Waterworks Standards Section 64554 prior to submittal of the water system permit application package.

Once the water system is permitted and constructed, we recommend that the water level, yield and drawdown in the well be monitored on an ongoing basis to detect any trends in changing water table levels and well yield so that alternate sources can be developed if needed.

The water system must also include a new storage tank that can store at least the MDD (4,016 gallons).

#### Water Quality Characterization

Since a new well will be drilled it will be necessary to perform a full panel of water quality testing, including chemical and bacteriological analysis, upon completion of the new well. The water treatment system must then be designed to reduce all required contaminant levels to below the regulatory maximum contaminant level (MCL) for each constituent, as applicable. Based on preliminary testing of existing onsite well and experience with other wells in the project area we judge that it should be feasible to provide treatment as needed to meet water quality requirements for the new public water system.

#### Consolidation Analysis

We have reviewed the Tracking California Water System Map Viewer (https://trackingcalifornia.org/water-systems/water-systems-landing) to determine if there are any public water systems in the area that could be extended to serve this property. Based on our review of the maps we found the following municipal public water systems located within 3 miles of the subject property:

- I) City of St. Helena
- 2) City of Napa

We have reviewed possibility of connecting to the existing systems and any other municipal water systems in the general area with the Napa County Local Agency Formation Commission and have determined that it is not feasible to connect to an existing water system due to the fact that the property is outside of the service areas and also outside of the sphere of influence of all public water systems in the vicinity of the project area (see correspondence in Appendix 2).

There are also three non-municipal public water systems in the area but they are all more than a mile away and the subject parcel is not located within their service areas.

#### MANAGERIAL

#### Organization

Management and routine operation of the water system will be performed by the winery staff. One staff member will be responsible for performing sampling, reporting and keeping up to date records onsite in accordance with Napa County requirements. The winery staff person in charge of the water system will consult with water system specialists as needed if issues arise with any components of the water system. The water system manager will report directly to the property owner(s).

#### Land Ownership

The new well, storage tank and piping will all be located on the same property as the winery and residence that it will serve. This property is owned by the Vite Galleron Vineyards LLC (see ownership documents in Appendix 4). Vite Galleron Vineyards LLC also owns and operates the winery. Since the well and all water system components are planned to be located on the winery property, no access or maintenance easements will be required.

#### Water Rights

The Sullivan Rutherford Estate Water System will use groundwater from a non-adjudicated groundwater basin exclusively and is therefore not subject to water rights through the State Water Resources Control Board.

#### **FINANCIAL**

There will be no revenue generated by the water system.

The expected expenses for the water system can be broken down into initial startup cost and ongoing operational cost as shown below.

#### Startup Cost

Startup cost includes the new well and pump for the new well, water transmission piping, water storage tank(s), water treatment system equipment, booster pump(s) and installation. The water treatment and storage equipment will be designed based on a full panel of water quality test results that will be performed on water from the new well. Based on previous experience we estimate that the cost for the well, well pump, water transmission piping, water storage tank, booster pump, water treatment system equipment and installation will be approximately \$123,000 (see budget spreadsheet in Appendix 3).

Actual costs will be dependent upon the location of the new well, tank and other water system components as well as results of the water quality testing and design of the water treatment system.

#### **Annual Operating Cost**

Annual operating cost for the water system will include a portion of one employee's salary, cost for performing quarterly and annual water quality testing, equipment maintenance, replacement of consumable items, electrical service charges, professional fees and capital replacement allowance. The actual cost to operate and maintain the water system will be dependent on the final design of the water system. We estimate that the annual cost associated with operating and maintaining the water system will be approximately \$19,750 per year (see budget spreadsheet in Appendix 3).

#### Funding

The startup cost will be financed along with the construction of the winery improvements. The winery's annual budget must include a line item for water system operation and maintenance expenses to ensure finances are available to operate and maintain the water system throughout the life of the winery.

### APPENDIX I:

Sullivan Rutherford Estate Winery Use Permit Modification Conceptual Site Plans (Reduced to 8.5" x 11")









SCALE: I " = 30'





SCALE: |" = 30'

| P)<br>HOUSE<br>X 15)<br>CE/TRASH<br>OSUBE | APN 030-070-017<br>LANDS OF BECKSTOFFER<br>VINEYARDS<br>1040 GALLERON LANE  | $C_{ALE: 1'' = 30'}$   | CIVILENGINEERING<br>CIVILENGINEERING<br>INCORPORATED<br>2074 West Lincoln Avenue<br>Napa, CA 94558<br>(707) 320-4968 (707) 320-2395 Fax<br>www.appliedcivil.com   |
|---|---|--|---|
|   |   | SURFACE LEGEND:         (a) C PAVING         (b) C PAVING         (c) C PAVING  | SULLIVAN RUTHERFORD ESTATE<br>NERY USE PERMIT MODIFICATION CONCEPTUAL SITE PLANS<br>WINERY SITE PLAN  |
| 69  |   |  | PREPARED UNDER THE<br>DIRECTION OF:   |
| 69  | GRADING OU  | ANTITIES*  | PREPARED UNDER THE<br>DIRECTION OF:   |
| 5×50                                      | CUT<br>FILL<br>NET**  | ANTITIES*<br>6,860 ± CY<br>15 ± CY<br>6,845 ± CY (CUT)   | PREPARED UNDER THE<br>DIRECTION OF:   |
| 5×50                                      | CUT<br>FILL<br>NET**<br>* THIS ESTIMATE IS PROVIDED AS A TOOL FOR T<br>THE ENVIRONMENTAL IMPACTS OF THE PROJ<br>FOR CONSTRUCTION PURPOSES. CONTRA<br>EARTHWORK CALCULATIONS AND SHALL<br>ABOVE. THIS ESTIMATE IS BASED ON IN PLAY<br>FLUFF, SHRINKAGE, PAVING, AGGREGATES OR  | <b>ANTITIES*</b><br>$     \begin{array}{l}         A,860 \pm CY \\         15 \pm CY \\         S45 \pm CY (CUT)     \end{array}   $ THE REVIEWING AGENCIES TO EVALUATE ECT. IT IS NOT INTENDED TO BE USED ACTOR IS TO PERFORM THEIR OWN NOT USE THE ESTIMATES PRESENTED CE VOLUMES AND DOES NOT INCLUDE SELECT FILL VOLUMES.  | PREPARED UNDER THE<br>DIRECTION OF:<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>MUE<br>NOVERAGE<br>SEPTEMBER 23, 2019  |
| 52.50                                     | CUT<br>FILL<br>NET**<br>* THIS ESTIMATE IS PROVIDED AS A TOOL FOR T<br>THE ENVIRONMENTAL IMPACTS OF THE PROJ<br>FOR CONSTRUCTION PURPOSES. CONTR<br>EARTHWORK CALCULATIONS AND SHALL<br>ABOVE. THIS ESTIMATE IS BASED ON IN PLAY<br>FLUFF, SHRINKAGE, PAVING, AGGREGATES OR   | <b>EXAMPLE 1</b><br><b>A</b><br><b>A</b><br><b>B</b><br><b>A</b><br><b>B</b><br><b>B</b><br><b>B</b><br><b>B</b><br><b>B</b><br><b>B</b><br><b>B</b><br><b>B</b>   | PREPARED UNDER THE<br>DIRECTION OF:   |
| 5350                                      | GRADING QU/         CUT         FILL         NET**         * THIS ESTIMATE IS PROVIDED AS A TOOL FOR TO THE ENVIRONMENTAL IMPACTS OF THE PROJEOR CONSTRUCTION PURPOSES. CONTRUEARTHWORK CALCULATIONS AND SHALL ABOVE. THIS ESTIMATE IS BASED ON IN PLAY FLUFF, SHRINKAGE, PAVING, AGGREGATES OR         ** EXCESS SOIL CUT FROM THE PROJECT WILL B LOCATION.         I' SHOULDER         1' SHOULDER         1' SHOULDER  | ANTITIES*<br>6,860 ± CY<br>15 ± CY<br>6,845 ± CY (CUT)<br>THE REVIEWING AGENCIES TO EVALUATE<br>ECT. IT IS NOT INTENDED TO BE USED<br>ACTOR IS TO PERFORM THEIR OWN<br>NOT USE THE ESTIMATES PRESENTED<br>CE VOLUMES AND DOES NOT INCLUDE<br>SELECT FILL VOLUMES.<br>E HAULED OFFSITE TO A PRE-APPROVED<br>ACTOR IS TO PERFORM THEIR OWN<br>NOT USE THE ESTIMATES PRESENTED<br>CE VOLUMES AND DOES NOT INCLUDE<br>E HAULED OFFSITE TO A PRE-APPROVED<br>ACTOR IS TO PERFORM THEIR OWN<br>NOT USE THE ESTIMATES PRESENTED<br>COVER<br>ACTOR IS TO PERFORM THEIR OWN<br>IS TO PERFORM THEIR OWN<br>NOT USE THE ESTIMATES PRESENTED<br>COVER<br>ACTOR IS TO PERFORM THEIR OWN<br>IS TO PERFORM | PREPARED UNDER THE<br>DIRECTION OF:   |
| 5+50                                      | CUT<br>FILL<br>NET**<br>* THIS ESTIMATE IS PROVIDED AS A TOOL FOR T<br>THE ENVIRONMENTAL IMPACTS OF THE PROJ<br>FOR CONSTRUCTION PURPOSES. CONTR<br>EARTHWORK CALCULATIONS AND SHALL<br>ABOVE. THIS ESTIMATE IS BASED ON IN PLAY<br>FLUFF, SHRINKAGE, PAVING, AGGREGATES OR<br>* EXCESS SOIL CUT FROM THE PROJECT WILL B<br>LOCATION.   | ANTITIES*  | PREPARED UNDER THE<br>DIRECTION OF:<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSION<br>PROFESSI   |
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| 5.50                                      | CUT<br>FILL<br>NET**<br>* THIS ESTIMATE IS PROVIDED AS A TOOL FOR TO<br>THE ENVIRONMENTAL IMPACTS OF THE PROJ<br>FOR CONSTRUCTION PURPOSES. CONTR<br>EARTHWORK CALCULATIONS AND SHALL<br>ABOVE. THIS ESTIMATE IS BASED ON IN PLAN<br>FLUFF, SHRINKAGE, PAVING, AGGREGATES OR<br>* EXCESS SOIL CUT FROM THE PROJECT WILL B<br>COMPACTED<br>FLL<br>ACCESS DRIVEWART<br>SC.<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1'SHOULDER<br>1 | ANTITIES*<br>Age of the second s   | PREPARED UNDER THE<br>DIRECTION OF:<br>POFES<br>PREPARED UNDER THE<br>DIRECTION OF:<br>PREVISION OF:<br>POWERCAD<br>CHECKED BY:<br>MRM<br>DATE:<br>SEPTEMBER 23, 2019<br>REVISIONS: BY:<br>9/23/2019 YMS<br>USE PERMIT<br>RESUBMISSION<br>SEPTEMBER 23, 2019<br>IOB NUMBER:<br>19-111<br>FILE:<br>19-111 CONC-SITE.DVVG<br>ORIGINAL SIZE:<br>24" X 36"<br>SHEET NUMBER:<br>C 3  |







APPENDIX 2: Correspondence with LAFCO

#### **Mike Muelrath**

| From:    | Freeman, Brendon <bfreeman@napa.lafco.ca.gov></bfreeman@napa.lafco.ca.gov> |
|----------|--|
| Sent:    | Monday, June 17, 2019 10:32 AM   |
| То:      | Mike Muelrath  |
| Subject: | RE: Water Service at 1090 Galleron Lane, Napa County                       |

Good morning Mike,

I am confirming the Sullivan Rutherford Estate Winery at 1090 Galleron Lane, St. Helena, Napa County, CA (APN 030-070-010) is located outside the jurisdictional boundaries and spheres of influence of all cities and special districts in Napa County that are authorized to provide public water service.

Pursuant to California Government Code Section 56133, cities and special districts may not extend water service outside their jurisdictional boundaries and spheres of influence unless there exists a documented threat to public health or safety involving the subject property.

If there is an existing or impending threat to public health or safety involving 1090 Galleron Lane, a city or special district may request formal authorization from LAFCO to provide water service to the property, and LAFCO approval would need to occur at a noticed public hearing.

Given there are currently no known documented threats to public health or safety involving 1090 Galleron Lane, there are no public water service options available to the Sullivan Rutherford Estate Winery involving a city or special district.

Please let me know if you have any questions or if there's anything else I can provide that may be helpful.

Thank you,

Brendon Freeman, Executive Officer Local Agency Formation Commission of Napa County 1030 Seminary Street, Suite B Napa, California 94559 Office: (707) 259-8645 Mobile: (707) 363-1783 www.napa.lafco.ca.gov

From: Mike Muelrath <mike@appliedcivil.com>
Sent: Monday, June 17, 2019 6:09 AM
To: Freeman, Brendon <bfreeman@napa.lafco.ca.gov>
Subject: Water Service at 1090 Galleron Lane, Napa County

#### Hi Brendon,

We are working on a public water system application for the Sullivan Rutherford Estate Winery at 1090 Galleron Lane, St. Helena, Napa County, CA (APN 030-070-010). As part of the application we will need a note from you relative to this property's ability to connect to an existing public water system.

I look forward to your response and feel free to call with any questions.

Thank you,

Mike

**Applied Civil Engineering Incorporated** (707) 320-4968 (Telephone) (707) 320-2395 (Facsimile) (707) 227-7166 (Mobile)

APPENDIX 3: Budgeting Spreadsheets

#### FIVE YEAR BUDGET PROJECTION (Small Community Water System)

INSTRUCTIONS: Yellow-shaded cells are for data entry; all other cells are locked except line item descriptions which can be changed if needed. Years 2 through 5 will be compounded automatically by the inflation factor in Cell G6.

|  | System Name:  |            | Inflation Factor (%): |                 | 3.0        |            |  |  |  |
|--|---|------------|-----------------------|-----------------|------------|------------|--|--|--|
|  | Sullivan Rutherford Estate Water System                   |            | Sy                    | stem ID Number: | TBD        |            |  |  |  |
| LINE   | EXPENSES AND SOURCE OF FUNDS                              | 2019       | 2020                  | 2021            | 2022       | 2023       |  |  |  |
| 1  | OPERATIONS AND MAINTENANCE (O&M) EXPENSES                 |            |                       |                 |            |            |  |  |  |
| 2  | Salaries and Benefits                                     | 6,240.00   | 6,427.20              | 6,620.02        | 6,818.62   | 7,023.17   |  |  |  |
| 3  | Contract Operation and Maintenance                        | 0.00       | 0.00                  | 0.00            | 0.00       | 0.00       |  |  |  |
| 4  | Power and Other Utilities                                 | 2,500.00   | 2,575.00              | 2,652.25        | 2,731.82   | 2,813.77   |  |  |  |
| 5  | Fees Regulatory   | 674.00     | 694.22                | 715.05          | 736.50     | 758.59     |  |  |  |
| 6  | Treatment Chemicals                                       | 0.00       | 0.00                  | 0.00            | 0.00       | 0.00       |  |  |  |
| 7  | Coliform Monitoring                                       | 240.00     | 247.20                | 254.62          | 262.25     | 270.12     |  |  |  |
| 8  | Chemical Monitoring                                       | 50.00      | 51.50                 | 53.05           | 54.64      | 56.28      |  |  |  |
| 9  | Transportation  | 0.00       | 0.00                  | 0.00            | 0.00       | 0.00       |  |  |  |
| 10   | Materials, Supplies, and Parts                            | 500.00     | 515.00                | 530.45          | 546.36     | 562.75     |  |  |  |
| 11   | Office Supplies   | 100.00     | 103.00                | 106.09          | 109.27     | 112.55     |  |  |  |
| 12   | Miscellaneous   | 500.00     | 515.00                | 530.45          | 546.36     | 562.75     |  |  |  |
| 13   | Additional O&M for New Project                            | 0.00       | 0.00                  | 0.00            | 0.00       | 0.00       |  |  |  |
| 14   | Total O&M Expenses:                                       | 10,804.00  | 11,128.12             | 11,461.96       | 11,805.82  | 12,160.00  |  |  |  |
| 16   | GENERAL AND ADMINISTRATIVE EXPENSES                       |            |                       |                 |            |            |  |  |  |
| 17   | Engineering and Professional Services                     | 680.00     | 700.40                | 721.41          | 743.05     | 765.35     |  |  |  |
| 18   | Depreciation and Amortization                             | 0.00       | 0.00                  | 0.00            | 0.00       | 0.00       |  |  |  |
| 19   | Insurance   | 0.00       | 0.00                  | 0.00            | 0.00       | 0.00       |  |  |  |
| 20   | Existing Contribution to CIP (From CIP J48)               | 8,153.75   | 8,153.75              | 8,153.75        | 8,153.75   | 8,153.75   |  |  |  |
| 21   | O&M Reserve   | 0.00       | 0.00                  | 0.00            | 0.00       | 0.00       |  |  |  |
| 22   | Other Reserves  | 0.00       | 0.00                  | 0.00            | 0.00       | 0.00       |  |  |  |
| 23   | Miscellaneous   | 100.00     | 103.00                | 106.09          | 109.27     | 112.55     |  |  |  |
| 24   | ** New Funding Project Costs                              | 0.00       | 0.00                  | 0.00            | 0.00       | 0.00       |  |  |  |
| 25   | Additional New Project Contribution to CIP (From CIP J59) | 0.00       | 0.00                  | 0.00            | 0.00       | 0.00       |  |  |  |
| 26   | ** Debt Service   | 0.00       | 0.00                  | 0.00            | 0.00       | 0.00       |  |  |  |
| 27   | Total General and Administrative Expenses:                | 8,933.75   | 8,957.15              | 8,981.25        | 9,006.08   | 9,031.65   |  |  |  |
| 28   | TOTAL EXPENSES (Line 14+ Line 27):                        | 19,737.75  | 20,085.27             | 20,443.22       | 20,811.90  | 21,191.64  |  |  |  |
| 30   | REVENUES RECEIVED   |            |                       |                 |            |            |  |  |  |
| 31   | Cash Revenues (Water Rates)                               | 0.00       | 0.00                  | 0.00            | 0.00       | 0.00       |  |  |  |
| 32   | ** Depreciation Reserves                                  | 0.00       | 0.00                  | 0.00            | 0.00       | 0.00       |  |  |  |
| 33   | ** Fees and Services                                      | 0.00       | 0.00                  | 0.00            | 0.00       | 0.00       |  |  |  |
| 34   | ** Hookup Charges   | 0.00       | 0.00                  | 0.00            | 0.00       | 0.00       |  |  |  |
| 35   | ** Withdrawal from CIP or Other Reserves                  | 0.00       | 0.00                  | 0.00            | 0.00       | 0.00       |  |  |  |
| 36   | ** Other Fund Sources: Interest, Etc.                     | 0.00       | 0.00                  | 0.00            | 0.00       | 0.00       |  |  |  |
| 37   | ** Grants   | 0.00       | 0.00                  | 0.00            | 0.00       | 0.00       |  |  |  |
| 38   | ** SRF Loan   | 0.00       | 0.00                  | 0.00            | 0.00       | 0.00       |  |  |  |
| 39   | ** Business Loans   | 0.00       | 0.00                  | 0.00            | 0.00       | 0.00       |  |  |  |
| 40   | TOTAL REVENUE (Lines 31 through 39):                      | 0.00       | 0.00                  | 0.00            | 0.00       | 0.00       |  |  |  |
| 41   | NET LOSS OR GAIN:   | -19,737.75 | -20,085.27            | -20,443.22      | -20,811.90 | -21,191.64 |  |  |  |
| Repo   | Date:   |            |                       |                 |            |            |  |  |  |
| (** Inflation factor not applied to future year projections) |   | 2019       | 2020                  | 2021            | 2022       | 2023       |  |  |  |

| nflation factor not applied to future year projections) | 2019    | 2020    | 2021    | 2022    | 2023    |
|---|---------|---------|---------|---------|---------|
| Number of Customers:                                    | 1       | 1       | 1       | 1       | 1       |
| Average Monthly Revenue Needed Per Customer:            | 1644.81 | 1673.77 | 1703.60 | 1734.32 | 1765.97 |
|   |         |         |         |         |         |

(total expenses ÷ # of customers ÷ 12)

|          | SIMPLIFIED CAPITAL IMPROVEMENT PLAN (CIP)   |                  |             |        |                    |             |            |          |          |
|----------|---|------------------|-------------|--------|--------------------|-------------|------------|----------|----------|
|          |   |                  |             | (      | Date: 6/28/2019    |             |            |          |          |
|          |   |                  |             |        | System ID No : TBD |             |            |          |          |
|          | System Name <sup>,</sup> Sullivan Ru  | utherford Es     | state Water | System | Service Co         | nnections:  | 1          |          |          |
|          |   |                  |             | 0,000  |                    | inteotione. | •          |          |          |
|          | *Enter information only in YELLOW sl  | haded cells      |             | 1      |                    | AV/G        |            |          | RESERVE  |
|          |   |                  |             |        | INSTALLED          | LIFE        | ΔΝΝΠΔΙ     |          | PER      |
| оту      | COMPONENT   |                  |             | COST   | COST               | VEARS       | RESERVE    | RESERVE  | CUSTOMER |
| 4<br>1   | Drilled Well 6" steel casing  | Depth:           | 500         | 80     | 40000              | 25          | 1600.00    | 133.33   | 133.33   |
| 0        | Drilled Well, 0, steel casing   | Depth:<br>Depth: | 0           | 120    | 40000              | 25          | 0.00       | 0.00     | 0.00     |
| 0        | Drilled Well, 8, steel casing   | Depth:<br>Dopth: | 0           | 200    | 0                  | 20          | 0.00       | 0.00     | 0.00     |
| 1        | Drilled Well, 12, steel casilig   | Depin.           |             | 200    | 700                | 20          | 0.00       | 0.00     | 0.00     |
| 1        | Submanifila Burga 20 UD   |                  |             | 700    | 700                | 20          | 28.00      | 2.33     | 2.33     |
| 0        | Submersible Pump, 20 HP   |                  | 9000        | 0      | 1                  | 0.00        | 0.00       | 0.00     |          |
| 0        | Submersible Pump, 3 HP  |                  | 2000        | 0      | 7                  | 0.00        | 0.00       | 0.00     |          |
| 1        | Submersible Pump, 5 HP  |                  | 3500        | 3500   | /<br>              | 500.00      | 41.67      | 41.67    |          |
| 1        | Booster Pump Station, 10 HP, complete   |                  |             | 14000  | 14000              | 5           | 2800.00    | 233.33   | 233.33   |
| 1        | Booster Pump Station Electrical Cont  | rols             |             | 5000   | 5000               | 5           | 1000.00    | 83.33    | 83.33    |
|          | Pressure Tank   | Gallons:         |             | 1.5    | 0                  | 10          | 0.00       | 0.00     | 0.00     |
| 1        | Pressure Lank   | Gallons:         | 80          | 1.5    | 120                | 10          | 12.00      | 1.00     | 1.00     |
| 1        | Storage Tank, Plastic   | Gallons:         | 10000       | 0.5    | 5000               | 10          | 500.00     | 41.67    | 41.67    |
| )        | Storage Tank, Redwood   | Gallons:         |             | 1.3    | 0                  | 40          | 0.00       | 0.00     | 0.00     |
| )        | Storage Tank, Redwood   | Gallons:         |             | 1.3    | 0                  | 40          | 0.00       | 0.00     | 0.00     |
| 0        | Storage Tank, Steel   | Gallons:         |             | 1.2    | 0                  | 50          | 0.00       | 0.00     | 0.00     |
| 0        | Storage Tank, Steel   | Gallons:         |             | 1.2    | 0                  | 50          | 0.00       | 0.00     | 0.00     |
| 0        | Storage Tank, Steel   | Gallons:         |             | 1.2    | 0                  | 50          | 0.00       | 0.00     | 0.00     |
| )        | Storage Tank, Concrete  | Gallons:         |             | 1.5    | 0                  | 80          | 0.00       | 0.00     | 0.00     |
| 1        | Master Meter, 2"  |                  |             | 450    | 450                | 10          | 45.00      | 3.75     | 3.75     |
| )        | Master Meter, 3"  |                  |             | 800    | 0                  | 10          | 0.00       | 0.00     | 0.00     |
| )        | Master Meter, 4"  |                  |             | 2500   | 0                  | 10          | 0.00       | 0.00     | 0.00     |
| )        | Hypochlorinator w/ Tank & Pump, Co  | mplete           |             | 800    | 0                  | 10          | 0.00       | 0.00     | 0.00     |
| )        | Pipe w/ sand bedding, 1" (Enter linear feet for quantity)   |                  |             | 20     | 0                  | 50          | 0.00       | 0.00     | 0.00     |
| 500      | Pipe w/ sand bedding, 2" (Enter linear feet for quantity)   |                  | 25          | 37500  | 50                 | 750.00      | 62.50      | 62.50    |          |
| )        | Pipe w/ sand bedding, 3" (Enter linea   | ar feet for qua  | antity)     | 30     | 0                  | 50          | 0.00       | 0.00     | 0.00     |
| )        | Pipe w/ sand bedding, 4" (Enter linea   | ar feet for qua  | antity)     | 35     | 0                  | 50          | 0.00       | 0.00     | 0.00     |
| )        | Pipe w/ sand bedding, 4 (Enter linear feet for quantity)  |                  | 50          | 0      | 50                 | 0.00        | 0.00       | 0.00     |          |
| )        | Standnine Hydrant 1-1/2"  |                  | 700         | 0      | 20                 | 0.00        | 0.00       | 0.00     |          |
| <u> </u> | Standpipe Hydrant, 1-1/2  |                  | 900         | 0      | 20                 | 0.00        | 0.00       | 0.00     |          |
| <u> </u> | Standpipe Hydrant, 2-1/2"   |                  | 250         | 0      | 20                 | 0.00        | 0.00       | 0.00     |          |
| 0        | Customer Meter W/ Box & Shutoff, Complete   |                  | 150         | 1500   | 10                 | 150.00      | 12.50      | 12.50    |          |
| 0        | Distribution Valve, 2"  |                  | 250         | 1500   | 10                 | 0.00        | 12.50      | 0.00     |          |
|          | Distribution Valve, 3"  |                  | 200         | 0      | 10                 | 0.00        | 0.00       | 0.00     |          |
|          | Distribution Valve, 4"  |                  | 000         | 0      | 20                 | 0.00        | 0.00       | 0.00     |          |
| ,        | Air & Veeuum Delief Velue Turint  |                  |             | 075    | 0                  | 20          | 0.00       | 0.00     | 0.00     |
|          | Air & Vacuum Relief Valve, Typical  |                  | 3/5         | 3/5    | 20                 | 18.75       | 1.56       | 1.50     |          |
|          | Calcite Filter and Softening  |                  |             | 7500   | 7500               | 20          | 375.00     | 31.25    | 31.25    |
|          |   |                  |             | 7500   | 7500               | 20          | 375.00     | 31.25    | 31.25    |
| )        |   |                  | 7500        | 0      | 1                  | 0.00        | 0.00       | 0.00     |          |
| )        |   |                  |             |        |                    |             |            |          |          |
|          | SUBTOTAL Existing CIP Costs   |                  |             |        | \$123,145.00       |             | \$8,153.75 | \$679.48 | \$679.48 |
|          |   |                  |             |        |                    |             |            |          |          |
|          | NEW Project CIP Costs   |                  |             |        |                    |             |            |          |          |
|          | OTHER ITEM  |                  |             |        | 0                  | 1           | 0.00       | 0.00     | 0.00     |
|          | OTHER ITEM  |                  |             |        | 0                  | 1           | 0.00       | 0.00     | 0.00     |
|          | OTHER ITEM  |                  |             |        | 0                  | 1           | 0.00       | 0.00     | 0.00     |
|          | OTHER ITEM  |                  |             |        | 0                  | 1           | 0.00       | 0.00     | 0.00     |
|          | OTHER ITEM  |                  |             |        | 0                  | 1           | 0.00       | 0.00     | 0.00     |
| _        | OTHER ITEM  |                  |             |        | 0                  | 1           | 0.00       | 0.00     | 0.00     |
|          |   |                  |             |        | 0                  | 1           | 0.00       | 0.00     | 0.00     |
|          | OTHER ITEM  |                  |             |        | 0                  | 1           | 0.00       | 0.00     | 0.00     |
|          |   | ata              |             |        | 0                  |             | 0.00       | 0.00     | 0.00     |
|          | SUBICIAL NEW Project CIP Co   | SIS              |             |        | \$0.00             |             | \$0.00     | \$0.00   | \$U.UU   |
|          |   |                  |             |        |                    |             |            | A075 15  |          |
|          | TOTAL Existing and New Project CIP:         \$123,145.00         \$8,153.75         \$679.48         \$679.48 |                  |             |        |                    |             |            |          |          |
|          |   |                  |             |        |                    |             |            |          |          |
|          | Report Prepared by (Title):   |                  |             |        |                    |             |            | Date:    |          |
|          | NOTE: Installed costs are averages and include all materials and contracted labor and equipment.              |                  |             |        |                    |             |            |          |          |
|          | × !!  |                  |             |        |                    |             |            |          |          |

NOTES:

APPENDIX 4: Ownership Documents

**RECORDING REQUESTED BY** 

First American Title Company of Napa

AND WHEN RECORDED MAIL TO

 
 Name
 VITE GALLERON VINEYARDS LLC

 Street Address
 1101 VINTAGE AVENUE

 City, State, Zip
 ST. HELENA, CA 94574

Order No. 00301069

. .

# 2018-000460

 Recorded
 REC FEE
 21.00

 Official Records
 TAX
 16206.85

 County of
 Napa
 JOHN TUTEUR

 JOHN TUTEUR
 LS
 LS

 01:33PM 10-Jan-2018
 Page 1 of 3

SPACE ABOVE THIS LINE FOR RECORDER'S USE

¥

**GRANT DEED** 

THE UNDERSIGNED GRANTOR(s) DECLARE(s) APN(S) 030-070-010 Documentary Transfer Tax is \$16, 206.60 (16, 700.85

☑ computed on full value of interest or property conveyed, or □ full value less value of liens or encumbrances remaining at the

time of sale

FOR A VALUABLE CONSIDERATION, receipt of which is hereby acknowledged,

TIMOTHY W. HOFFMAN, CHAPTER 11 BANKRUPTCY TRUSTEE FOR THE ESTATE OF SULLIVAN VINEYARDS PARTNERS, A CALIFORNIA PARTNERSHIP, CASE NO. 17-10065RLE, PURSUANT TO ORDER APPROVING SALE, A CERTIFIED COPY OF WHICH IS RECORDING CONCURRENTLY HEREWITH

hereby GRANT(s) to

#### VITE GALLERON VINEYARDS LLC, A CALIFORNIA LIMITED LIABILITY COMPANY

the following real property in the 🗹 unincorporated area of the County of Napa, State of California:

LEGAL DESCRIPTION ATTACHED HERETO AND MADE A PART HEREOF AND DESIGNATED AS EXHIBIT "A"

Dated: January 8, 2018

MAIL TAX STATEMENTS AS DIRECTED ABOVE

BY:TIMOTHY CHAPTER 11 **BANKRUPTCY TRUSTEE** Finothy W. Hoffman

A notary public or other officer completing this certificate verifies only the identity of the individual who signed the document to which this certificate is attached, and not the truthfulness, accuracy, or validity of that document.

STATE OF CALIFORNIA }
COUNTY OF <u>Source</u> }ss

On <u>8 January</u> 2018, before me, <u>William Travis Hampton</u>, Notary Public, personally appeared <u>Timothy W. Hoffman</u> who proved to me on the basis of satisfactory evidence to be the person(s) whose name(s) is/as subscribed to the within instrument and acknowledged to me that he/she/they executed the same in his/hof/their authorized capacity(is), and that by his/hof/their signature(s) on the instrument the person(s), or entity upon behalf of which the person(s) acted, executed the instrument.

I certify under PENALTY OF PERJURY under the laws of the State of California that the foregoing paragraph is true and correct.

WITNESS my hand and official seal.

WILLIAM TRAVIS HAMPTON COMM. #2136279 OTARY PUBLIC - CALIFORNIA SONOMA COUNTY My Comm. Expires Dec 11, 2019

Notary Public

### END OF DOCUMENT

#### EXHIBIT "A"

#### Escrow Number: 00301069

COMMENCING at the "brass pin" marking the intersection of the centerline of Galleron Lane and the Northeastern line of the California State Highway No. 29, as the same are shown on Map No. 63 entitled, "Record of Survey Map of Property of Emmolo Nursery", filed in Book 1 of Surveys at page 64 in the office of the County Recorder of said Napa County; running thence North 47° 50' East along said centerline of Galleron Lane 1486.65 feet; thence North 42° 10' West 239.80 feet; thence North 47° 50' East 200.00 feet; thence South 42° 10' East 239.80 feet to said centerline of Galleron Lane; thence North 47° 50' East along said centerline of Galleron Lane 696.65 feet to the most Eastern corner of parcel of land described in the Deed to Virgil A. Galleron, et al, recorded in <u>Book 841 at page 920</u> of Official Records of Napa County; thence Northwesterly along the Northeastern line of said Virgil A. Galleron parcel North 38° 55' West 796.43 feet, South 47° 40' West 174.40 feet and North 39° 10' West 634.56 feet to the most Northern corner of said Virgil A. Galleron parcel; thence Southwesterly along the Northwestern line of said Virgil A. Galleron parcel South 24° 21' 10" West 778.57 feet, South 37° 55' 10" East 320.43 feet, South 47° 22' West 1358.23 feet to the most Western corner of said Virgil A. Galleron parcel; thence South 28° 31' East along said Northeastern line of the California State Highway No. 29, a distance of 810.40 feet to the point of commencement.

EXCEPTING THEREFROM Parcel 1, as shown on the map entitled, "Parcel Map of a portion of the Lands of Franciscan Vineyards", filed July 6, 1973 in Book 5 of Parcel Maps at page 39 in the office of the County Recorder of said Napa County.

APN 030-070-010