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November 15, 2007

Napa County Conservation, Development & Planning Commission
1195 Third Street, Suite 210
Napa, California 94559

Re: Modification to Use Permit # 98183

APN 018-060-072

The enclosed application is presented on behalf of:
Robert Craig Winery, L.P.
625 Imperial Way, Suite 1
Napa, CA 94559
707-252-2250

Mr. Craig wishes to obtain a modification to Use Permit # 98183 for his wine production facility, Robert Craig Wines, at 2475 Summit Lake Drive in Angwin.

The current use permit is for a 20,000 gallon winery. Mr. Craig wishes to increase wine production to 25,000 gallons per year as originally envisioned. No changes will be made to the floor plan or buildings, nor are changes needed to the site plan or the allowed uses in order to accommodate this growth. The only changes will be a slight increase in water usage and traffic at certain times of the year, and the reallocation of one of the two existing part-time employees to full-time status, (making a total of three full-time and one part-time).

Grape Sourcing will still comply with the requirements of Section 18.104.250.B of the Zoning Ordinance. The proposed increase in production is in keeping with the average production limits currently permitted in the surrounding Angwin area. In fact, a near-by winery at 2075 Summit Lake Road (now called Out Post winery and owned by Frank and Kathy Dotzler) has recently increased its production allowance from 20,000 up to 30,000 gallons.

In support of the application, please find attached the following items:

- Check made out to County of Napa in the amount of \$8260.00
- Use Permit Checklist
- Completed and signed Application Form
- Signed Indemnification Agreement
- Glassy-Winged Sharpshooter Requirements
- Eight copies of the Conditional Use Permit Application Information Sheet
- Eight copies of the Winery Supplemental Information Sheet
- Eight copies of the Traffic Information Data Sheet
- Copy of the existing Hazardous Materials Plan
- Copy of Negative Declaration for Existing Use Permit
- Notification Packet prepared by North American Title Company

- Five Full Sized set of Existing Site Plan, Floor Plans and Elevations (No Changes proposed)
- Five Reduced Sets (8.5" X 11") of the Existing Site Plan, Floor Plans and Elevations (No Changes proposed)
- Five 11 by 17 copies of the Existing site plan (no changes proposed) for easier viewing
- Site Location Map on USGS Topography
- Design Calculations for the Existing Process Wastewater and Sanitary Wastewater systems
- Signed and Dated Water Availability Analysis - Phase 1 Study
- Wastewater Feasibility Study
- Copy of original October 1998 application – no changes proposed above this original request with the exception of the change in distribution of full-time and part-time employees

Water Usage

As noted in the Phase 1 Water Availability Study prepared by Summit Engineering, Inc., the water usage will increase from 6.77 acre feet per year to 7.05 acre feet per year, an increase of .28 acre feet per year, or 4.14 %. "Over the past five years the Vineyard has had time to establish itself, using less water for the vineyard. This reduces the impact to the existing water supply by decreasing watering time also increasing water conservation. The current water storage capacity allows for greater water table recovery."

Waste Water System

In calculating wastewater flow, Summit Engineering, Inc. has worked closely with Christine Secheli and Sheldon Sapoznik of the Department of Environmental Management, and they have confirmed the calculations which show a net decrease in required design flow for the proposed increase in wine production. This is based on current flow requirements, and means that the Robert Craig winery already has sufficient process wastewater capacity for the proposed 25,000 gallons. No additional leach field lines will be required.

Traffic

The winery will continue to receive grapes in one-half ton bins during harvest, and will be transported by trailer or by small flatbed truck. Tables for Existing and Proposed traffic generation have been included. To give a more accurate picture, harvest or crush truck traffic was calculated using half-ton trucks instead of the 4-ton trucks assumed by the County. The tables demonstrate an increase of 1.65 truck trips per day during crush. Seasonal variations may require that the harvest and crush season be compacted to 25 days or extended to eight weeks as established in the existing use permit. (Refer to Page 6 of Attachment B, prepared by Summit Engineering, Inc. on October 15, 1998.) When this occurs, individual daily trips will vary.

If you have any questions regarding this application please feel free to contact me at 707-338-4832 or arlenedinges@comcast.net.

Sincerely,


Arlene Dinges
North Bay Planning

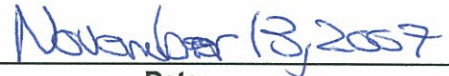
Cc: Robert Craig, Robert Craig Winery, LP
Richard Dinges, Summit Engineering, Inc.

INITIAL STATEMENT OF GRAPE SOURCE
(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.



Signature



Date

Letters of commitment from grape suppliers and supporting documents will 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.

USE PERMIT APPLICATION
SUPPLEMENTAL INFORMATION SHEET
FOR WINERY USES

1. **Operations.** (In the blank in front of each operation, place an "E" for Existing, a "P" for Proposed, an "X" for Expanding, or an "N" for None.)

- | | |
|--|---|
| a. <u>E</u> crushing | g. <u>E</u> underground waste disposal |
| b. <u>E</u> fermentation | h. <u>N</u> above-ground waste disposal |
| c. <u>E</u> barrel ageing | i. <u>N</u> administration office |
| d. <u>E</u> bottling | j. <u>E</u> laboratories |
| e. <u>E</u> case goods storage | k. <u>N</u> daycare |
| f. <u>N</u> caves: | l. <u>E</u> tours/tastings: |
| use: | <u>N</u> public drop-in |
| ___ barrel storage | <u>E</u> public by appointment |
| ___ case goods storage | <u>E</u> wine trade |
| ___ other _____ | m. <u>N</u> retail wine sales |
| accessibility to public: | ___ public drop-in |
| ___ none – no visitors/tours/events | ___ public by appointment |
| ___ guided tours only | n. <u>N</u> public display of art or wine-related items |
| ___ public access – no guides/unescorted | o. <u>N</u> food preparation |
| ___ marketing events and/or temporary events | |

2. **Marketing Activities.** (Describe the nature of any marketing or educational events not listed above including the type of events, whether public or private, frequency of events, average attendance, etc. Differentiate between existing and proposed activities. Attach additional sheets if necessary): AS EXISTING: Occasional private, by-appointment only:

- 1.) Wine Release Events - Up to 30 people . 3 Times a year
- 2.) Wine Tasting Club +/- Trade personnel - Up to 12 people. 4 Times / yr
- 3.) Wine Auction Event - Up to 30 people. One time per year

Activities are generally scheduled for early afternoon and would not occur during the harvest season.

3. **Food Service.** (Describe the nature of any food service including type of food, whether public or private, whether profit or non-profit, frequency of service, whether prepared on site or not, kitchen equipment, eating facilities, etc. Differentiate between existing and proposed food service. Attach additional sheets if necessary): AS EXISTING: Food service would be paired with wine at the events listed above. They are fully catered luncheons.

4. **Production Capacity.**

- a. existing capacity: 20,000 gallons date authorized: 4/7/99
- b. current maximum actual production (year): 20,000 gallons (year)
- c. proposed capacity: 25,000 gallons

5. **Grape Origin.** (Fill out a "Initial Statement of Grape Source" form if establishing a new winery or expanding an existing winery development area and include with application form.)

6. **Winery Development Area.** (see a below - for existing winery facilities)
Will the project involve construction of additional facilities beyond the winery development area? NO
7. **Total Winery Coverage.** (see b below - maximum 25% of parcel or 15 acres, whichever is less)
a. square feet/acres: 25,556 Sq FT = 0.59 Acres
b. percent of total parcel: 2.93%
8. **Production Facility.** (see c below - include the square footage of all floors for each structure)
a. square feet: 8688
9. **Accessory Use.** (see d below - maximum permitted 40% of the production facility)
a. square feet: 3002
b. percent of production facility: 34.55%

Marketing Definition: (paraphrased from County Code)

Marketing of Wine - Any activity conducted at the winery shall be limited to members of the wine trade, persons, who have pre-established business or personal relationships with the winery or its owners, or members of a particular group for which the activity is being conducted on a prearranged basis. Marketing of wine is limited to activities for the education and development of the persons or groups listed above with respect to wine which can be sold at the winery on a retail basis and may include food service without charge except to the extent of cost recovery when provided in association with such education and development but shall not include cultural and social events unrelated to such education and development.

Coverage and Use Definitions: (paraphrased from County Code)

- a. **Winery Development Area** - All aggregate paved or impervious or semi-permeable ground surface areas of the production facility which includes all storage areas (except caves), offices, laboratories, kitchens, tasting rooms and paved parking areas for the exclusive use of winery employees.
- b. **Winery Coverage** - The total square foot area of all winery building footprints, all aggregate paved or impervious ground surface areas of the production facility which includes all outside work, tank and storage areas (except caves); all paved areas including parking and loading areas, walkways, and access driveways to public or private roads or rights-of-way; and all above-ground wastewater and run-off treatment systems.
- c. **Production Facility** - (For the purpose to calculate the maximum allowable accessory use) The total square footage of all winery crushing, fermenting, bottling, bulk and bottle storage, shipping, receiving, laboratory, equipment storage and maintenance facilities, and employee-designated restrooms but does not include wastewater treatment or disposal areas which cannot be used for agricultural purposes.
- d. **Accessory Use** - The total square footage of area within winery structures used for accessory uses related to a winery that are not defined as "production facility" which would include offices, lobbies/waiting rooms, conference/meeting rooms, non-production access hallways, kitchens, tasting rooms (private and public areas), retail space areas, libraries, non-employee designated restrooms, art display areas, or any area within winery structures not directly related to wine production.

WINERY CALCULATION WORKSHEET

1. WINERY COVERAGE

All paved or impervious ground surface areas of the production facility: <u>11690</u>	
Footprint of all winery structures	<u>11690</u>
Outside work areas <u>under roof</u>	<u>included</u>
Tank areas <u>under roof</u>	<u>included</u>
Storage areas (excluding caves)	<u>included</u>
All paved areas:	
Parking areas <u>+ CAR PORT</u>	<u>1420</u>
Loading areas	<u>2400</u>
Walkways <u>+ DECKS</u>	<u>2486</u>
Access driveways to the public or private rd	<u>7560</u>
Above-ground wastewater and run-off treatment systems: <u>0</u>	
Wastewater pond or SDS	<u>0</u>
Spray disposal field	<u>0</u>
Parcel size: <u>20.14</u> acres	Percent of winery coverage of parcel size: <u>2.93</u> %
Total winery coverage: <u>0.59</u> acres	

2. PRODUCTION FACILITY

Total square footage within structures and caves utilized for the following:	
Crushing	<u>2015</u>
Fermenting	<u>1856</u>
Bottling	<u>0</u> (use crush area)
Bulk & bottle storage	<u>3201</u>
Shipping	<u>0</u>
Receiving	<u>0</u>
Laboratory	<u>255</u>
Equipment storage & maintenance facilities (excludes fire protection facilities)	<u>1291</u> (includes water filtration)
Employee-designated restrooms	<u>70</u> (in house)
Total square footage of production facility: <u>8688</u>	

3. ACCESSORY USE

Total square footage within structures and caves utilized for the following:	
Office space	<u>870</u>
Lobbies/waiting rooms	<u>0</u>
Conference/meeting rooms	<u>0</u>
Non-production access hallways	<u>508</u>
Kitchens	<u>120</u> (in house)
Tasting rooms (private & public areas)	<u>276</u>
Retail space areas	<u>244</u>
Libraries	<u>0</u>
Visitor restrooms	<u>70</u>
Art display areas	<u>844</u> (bal. of house)
Any other areas within the winery structure not directly related to production	<u>70</u> (shed)
Total square footage of accessory use space: <u>3002</u>	
Percent of accessory use to production use: <u>34.55</u> %	

INFORMATION SHEET

I. USE

- A. Description of Proposed Use (attached detailed description as necessary) (including where appropriate product/service provided):
An existing winery with the desire to increase production from 20,000 gallons to 25,000 gallons, winery tours and tasting is by appointment only.
- B. Project Phases: ☐ one ☐ two ☐ more than two (please specify): N/A
- C. Estimated Completion Date for Each Phase: Phase 1: N/A Phase 2: _____
- D. Actual Construction Time Required for Each Phase: ☐ less than 3 months
☐ More than 3 months
- E. Related Necessary On- And Off-Site Concurrent or Subsequent Projects: N/A
- F. Additional Licenses/Approval Required:
District: N/A Regional: N/A
State: ABC -Existing Federal: BATF - Existing

II. BUILDINGS/ROADS/DRIVEWAY/LEACH FIELD, ETC.

- A. Floor Area/Impervious area of Project (in square ft): 15,132
Proposed total floor area on site: 12,600 Existing _____
Total development area (building, impervious, leach field, driveway, etc.) 28,900
New construction: None
existing structures or portions thereof to be utilized: All existing structures or portions thereof to be moved: None
- B. Floor Area devoted to each separate use (in square ft):
living: 1,439/260 carport storage/warehouse: 3,800 offices: 870, Deck: 1,300
sales: 259 caves: N/A other: Production area: 6,391
septic/leach field: 813 LF roads/driveways: 7560
- C. Maximum Building Height: existing structures: <35 feet new construction: N/A
- D. Type of New Construction (e.g., wood-frame): N/A
- E. Height of Crane necessary for construction of new buildings (*airport environs*): N/A
- F. Type of Exterior Night Lighting Proposed: N/A
- G. Viewshed Ordinance Applicable (See County Code Section 18.106): Yes _____ No X
- H. Fire Resistivity (check one; If not checked, Fire Department will assume Type V – non rated):
☐ Type I FR ☐ Type II 1 Hr ☐ Type II N (non-rated) ☐ Type III 1 Hr ☐ Type III N
☐ Type IV H.T. (Heavy Timber) ☐ Type V 1 Hr. ☐ Type V (non-rated)
(Reference Table 6 A of the 2001 California Building Code)

III. PARKING

	Existing	Proposed
A. Total On-Site Parking Spaces:	<u>5</u>	<u>5</u>
B. Customer Parking Spaces:	<u>3</u>	<u>2</u>
C. Employee Parking Spaces:	<u>2</u>	<u>3</u>
D. Loading Areas:	<u>1</u>	<u>1</u>

IV. TYPICAL OPERATION

	Existing	Proposed
A. Days of Operation: HARVEST S-S NonHarvest M-P		No Change
B. Expected Hours of Operation: Harvest 6am-8pm Non Harvest 8am-5pm		No Change
C. Anticipated Number of Shifts:	1	No Change
D. Expected Number of Full-Time Employees/Shift:	2	3
E. Expected Number of Part-Time Employees/Shift:	2	1
F. Anticipated Number of Visitors		
• busiest day:	30	No Change
• average/week:	4.6	No Change
G. Anticipated Number of Deliveries/Pickups		
• busiest day:	2	No Change
• average/week:	0.45	No Change

V. SUPPLEMENTAL INFORMATION FOR SELECTED USES

A. Commercial Meeting Facilities Food Serving Facilities		
• restaurant/deli seating capacity:	N/A	
• bar seating capacity:	N/A	
• public meeting room seating capacity:	N/A	
• assembly capacity:	N/A	
B. Residential Care Facilities (6 or more residents) Day Care Centers	Existing	Proposed
• type of care:	N/A	-0-
• total number of guests/children:	N/A	-0-
• total number of bedrooms:	N/A	-0-
• distance to nearest existing/approved facility/center:	N/A	-0-

**Traffic Information Spread Sheet
Existing Craig Winery**

Personnel/Visitors/Day
Operations Marketing Events
Daily Min Max
M-F Weekends Crush

Vehicle Trips/Day
Operations Marketing Events
Daily Min Max
M-F Weekends Crush

Operating Hours Harvest Time	6am-8pm	N/A	N/A	6am - 8pm	Operating Hours Harvest Time	6am-8pm	N/A	N/A	6am - 8pm
Non- Harvest	8am – 5pm	Noon - 3pm	Noon – 4pm	8am – 5pm	Non- Harvest	8am – 5pm	Noon -3pm	Noon – 4pm	8am – 5pm
Regular Employees					Employees				
Full Time	2	0	0	2	Full Time	2	0	0	2
Seasonal Peak	0	0	0	2	Seasonal Peak	0	0	0	4
					Peak Hours	2	0	0	2
Total Employees	2	0	0	4	Total Employees	4	0	0	8
Event Support Staff					Event Support Staff				
Three Days /year	0	3	4	0	Three Days /year	0	6	8	0
Seasonal Peak	0	0	0	0	Seasonal Peak	0	0	0	0
Total Support Staff	0	3	4	0	Total Support Staff	0	6	8	0
					Trips				
Visitors	0.4	12	30	0.4	Visitor Trips	0.8	8.6	21.4	0.8
Peak Hours	0	0	0	0	Peak Hours	0	0	0	0
Total Visitors	0.4	12	30	0.4	Total Visitor Trips	0.8	8.6	21.4	0.8
Trucks -1 /2-ton bins					Trucks -1 /2-ton bins				
Grapes Seasonal Peak Only	N/A	0	0	3.38	Grapes Seasonal Peak Only	N/A	0	0	6.75
Materials/Supplies Non- Harvest Mid Week Only	0.059	0	0	0	Materials/Supplies Non- Harvest Mid Week Only	0.118	0	0	0
Case Goods Non- Harvest Mid Week Only	0.032	0	0	0	Case Goods Non- Harvest Mid Week Only	0.064	0	0	0
Total trucks	.0.91	0	0	3.38	Total trucks	0.182	0	0	6.75
Grand totals	2.491	15	34	7.78	Grand totals	4.982	14.6	29.4	15.55

Provide Supporting Documentation for trip generation rates.

Submit separate spreadsheets for Existing and Proposed operations; Include a trip generation Grand Total

Number of People On-site

	Full Time	Seasonal Peak (CRUSH)	Wine Release Events 3 /year	Wine Club/ Trade Persons 4/yr	Wine Auction Events 1/year
Regular Employees	2	+2	0	0	0
Support Staff Clean Up Caterers Etc.	0	0	4	3	4
Visitors	1	2	30	12	30
Residents	0	0	0	0	0
Grand Totals	3	4	34	15	34

Traffic Information Spread Sheet Proposed Craig Winery

Personnel/Visitors/Day

Operations Marketing Events
Daily Min Max
M-F Weekends Crush

Vehicle Trips/Day

Operations Marketing Events
Daily Min Max
M-F Weekends Crush

Operating Hours Harvest Time	6am- 8pm	N/A	N/A	6am - 8pm	Operating Hours Harvest Time	6am- 8pm	N/A	N/A	6am - 8pm
Non- Harvest	8am – 5pm	Noon - 3pm	Noon – 4pm	8am – 5pm	Non- Harvest	8am – 5pm	Noon – 3pm	Noon – 4pm	8am – 5pm
Regular Employees					Employees				
Full Time	3	0	0	3	Full Time	3	0	0	3
Seasonal Peak	0	0	0	1	Seasonal Peak	2	0	0	2
					Peak Hours	3	0	0	3
Total Employees	4	0	0	4	Total Employees	8	0	0	8
Event Support Staff					Event Support Staff				
Three Days /year	0	3	4	0	Three Days /year	0	6	8	0
Seasonal Peak	0	0	0	0	Seasonal Peak	0	0	0	0
Total Support Staff	0	3	4	0	Total Support Staff Trips	0	6	8	0
Visitors	0.4	12	30	0.4	Visitor Trips	0.8	8.6	21.4	0.8
Peak Hours	0	0	0	0	Peak Hours	0	0	0	0
Total Visitors	0.4	12	30	0.4	Total Visitor Trips	0.8	8.6	21.4	0.8
Trucks - 1/2 ton bins					Trucks - 1/2 ton bins				
Grapes Seasonal Peak Only	N/A	0	0	4.2	Grapes Seasonal Peak Only	N/A	0	0	8.4
Materials/ Supplies Non- Harvest Mid Week Only	0.0735	0	0	0	Materials/ Supplies Non- Harvest Mid Week Only	0.147	0	0	0
Case Goods Non- Harvest Mid Week Only	0.04	0	0	0	Case Goods Non- Harvest Mid Week Only	0.08	0	0	0
Total trucks	0.474	0	0	4.2	Total trucks	0.23	0	0	8.4
Grand totals	4.87	15	34	8.6		9.03	14.6	29.1	17.2

Provide Supporting Documentation for trip generation rates.

Submit separate spreadsheets for Existing and Proposed operations; Include a trip generation Grand Total

Number of People On-site

	Full Time	Seasonal Peak (CRUSH)	Wine Release Events 3 /year	Wine Club/ Trade Persons 4/yr	Wine Auction Events 1/year
Regular Employees	3	+1	0	0	0
Support Staff Clean Up Caterers Etc.	0	0	4	3	4
Visitors	1	2	30	12	30
Residents	0	0	0	0	0
Grand Totals	4	6	34	15	34

TRAFFIC INFORMATION FOR CALTRANS REVIEW

Application should include:

Project Location

- Site Plan showing all driveway location(s)
- Show detail of Caltrans right-of-way
- Aerial photo at a readable scale

Trip Generation Estimate

- Spreadsheet for winery applications
 - Provide separate spreadsheets for existing and proposed operations

Caltrans Information Sources

- Traffic Impact Study Guide
 - 2001 Traffic Volumes on California State Highways
 - Highway Design Manual
 - Traffic manual
-

NAPA COUNTY WINERY TRAFFIC GENERATION CHARACTERISTICS

EMPLOYEES:

Half-hour lunch: All - 2 trips/day (1 during weekday PM peak)

Hour lunch: Permanent Full-Time - 3.2 trips/day (1 during weekday PM peak)

Permanent Part-Time - 2 trips/day (1 during weekday PM peak)

Seasonal: 2 trips/day (0 during weekday PM peak)—crush

see full time above—bottling

Auto Occupancy: 1.05 employees/auto

VISITORS:

Auto occupancy: Weekday - 2.6 visitors/auto

Weekend - 2.8 visitors/auto

Peaking Factors:

Peak Month: 1.65 x average month

Average Weekend: 0.22 x average month

Average Saturday: 0.53 x average weekend

Peak Saturday: 1.65 x average Saturday

Average Sunday: 0.8 x average Saturday

Peak Sunday: 2.0 x average Sunday

Peak Weekend Hour: Winery (3-4 PM) - 0.57 x total for weekend day involved

Average 5-Day Week (Monday-Friday) - 1.3 x average weekend

Average Weekday: 0.2 x average 5-day week

Peak Weekday Hour: Winery (3-4 PM) - 0.57 x total for weekday involved

Roadway PM Peak(4-5 PM?) - 0.38 x total for weekday involved

SERVICE VEHICLES:

Grapes (36 days (6weeks)/season): 1.52 trips/1000 gals/season (4 ton loads assumed)

Materials/Supplies (250 days/yr): 1.47 trips/1000 gals/yr

Case Goods (250 days/yr): 0.8 trips/1000 gal/yr

Proposed Trip Generation Calculations and Commentary

Note: The only changes from existing to proposed are the transfer of one part-time employee to full time status and additional truck traffic during harvest)

Note: All calculations are based on the County Winery Traffic Generating Characteristics called out in the Use Permit Application form

Of the 26 weeks of the year, 6 will be harvest weeks with no visitors, except The Owner. Visitors for special events are limited to 8 days a year, weekends only, so there are 38 weekends per year with no visitors.

Employees

Three (3) Full time Employees x 2 trips = 6 Total Trips per day (3 peak hour and 3 non-peak hour) for 5 days/week for 46 weeks, = 126 trips/month per non-harvest month
and for 6 days per week for 6 weeks. = 151.2 trips per month during harvest (Crush) (4.2 weeks per month)

One (1) Additional Seasonal Employee at non-peak hours, generating 2 additional trips per day for 6 days per week for six weeks = 50.4 trips/month

Weekend Marketing Events use 3-4 support staff including caterers and generate a maximum of Eight (8) non-peak hour trips 8 days a year

Visitors

The standard peaking factors are difficult to apply to this site because there are only 8 events per year that bring visitors to the site. None of them are during harvest, so they are not compounding peak season employees hours. All of them are on weekends when the regular employees are replaced with the support staff. Midweek there may be an occasional visitor – The Owner and/or another party.

Weekend Marketing Events generate between Eight and Ten (8 – 10) non-peak hour trips for 30 visitors (shuttled in and out.) Using the County standard of 2.8 visitors per auto this generates 10.7 cars or 21.4 trips for 7 of these 8 events.

The other weekend event, The Wine Club/Trade Personnel Event, has a maximum of 12 visitors (shuttled in and out), generating 4.29 cars or 8.57 trips for this one-day event.

Midweek there are an Average of 2 visitors (1 Auto) or 2 trips per week x 4.2 = 8.4 trips per month
Applying a Peaking Factor of 1.65 x 8.4 = 13.84 Maximum Trips per Month during the busiest times.

Service Vehicles: Based on County Generation Rates. Grapes are then multiplied by 8 for ½ ton bins.

Grapes: (36 days – six weeks): 1.52 trips x 25 = 38 x 8 = 304

Materials/Supplies (250 days/yr): 1.47 trips x 25 = 36.75

Case Goods (250 days/yr): 0.8 x 25 = 20

WATER SUPPLY/WASTE DISPOSAL INFORMATION SHEET

I. WATER SUPPLY

	<u>Domestic</u>	<u>Emergency</u>
A. Proposed source of Water (eg., spring, well, mutual water company, city, district, etc.):	Well	Well
B. Name of Proposed Water Supplier (if water company, city, district): annexation needed?	N/A Yes___ No___	N/A Yes___ No <u>X</u>
C. Current Water Use (in gallons/day): Current water source:	130 <u>Well/Storage</u>	<u>Well /Storage</u>
D. Anticipated Future Water Demand (in gallons/day):	240	No Change
E. Water Availability (in gallons/minute):	20	1500
F. Capacity of Water Storage System (gallons):	56,000	No Change
G. Nature of Storage Facility (eg., tank, reservoir, swimming pool, etc.):	2 -storage tan	No Change
F. Completed Phase I Analysis Sheet (Attached):		

II. LIQUID WASTE

	<u>Domestic</u> (sewage)	<u>Other</u> (please specify)
A. Disposal Method (e.g., on-site septic system on-site ponds, community system, district, etc.):	On-site Septic	Process Waste <u>On-Site PD SYSTEM</u>
B. Name of Disposal Agency (if sewage district, city, community system): annexation needed?	N/A Yes___ No___	N/A Yes___ No <u>X</u>
C. Current Waste Flows (peak flow in gallons/day):	130	1200
D. Anticipated Future Waste Flows (peak flows in gallons/day):	140	1300
E. Future Waste Disposal Capacity (in gallons/day):	140	1300

III. SOLID WASTE DISPOSAL

	<u>Clover Flat</u>	<u>* See Note Below</u>
A. Operational Wastes (on-site, landfill, garbage co., etc.):	Landfill - (Clo)	Pomice stems
B. Grading Spoils (on-site, landfill, construction, etc.):	on-site	None

IV. HAZARDOUS/TOXIC MATERIALS (Please fill out attached hazardous materials information sheet, attached)

A. Disposal Method (on-site, landfill, garbage co., waste hauler, etc.):	N/A	None
B. Name of Disposal Agency (if landfill, garbage co., private hauler, etc.):	N/A	

* Pomice & Stems used on site in vineyard
Glass & Cardboard are recycled



TRENT CAVE, R.E.H.S.
Director

**NAPA COUNTY DEPARTMENT OF
ENVIRONMENTAL MANAGEMENT**

1195 THIRD STREET, SUITE 101
NAPA, CALIFORNIA 94559-3082
(707) 253-4471 • FAX (707) 253-4515

**DEPARTMENT OF ENVIRONMENTAL MANAGEMENT
PLANNING APPLICATIONS – SUPPLEMENTAL INFORMATION SHEET**

Solid Waste Disposal:

Identify the use and feasibility of the following items:

1. Source reduction of solid waste (any action that causes a net reduction in the generation of solid waste, such as using recyclable materials).
2. Recycling and composting to reduce the solid waste stream (such as collecting, sorting, cleansing, treating and reconstituting materials that would otherwise become solid waste).
3. Transformation and disposal of solid wastes (such as incineration or biological conversions other than composting).
4. Designated wastes/special disposal problems.

Hazardous Materials:

Be sure to fill out the Napa County CUPA related Business Activities Form included in your Use Permit package. This information will be used to determine what conditions, if any, will be placed on the use permit application.

All facilities that handle a hazardous material, acutely hazardous material or hazardous waste in quantities exceeding statutory reporting requirements must develop and implement a Hazardous Materials Business Plan within 60 days of commencing use. Facilities that typically store or handle hazardous materials below threshold quantities must submit a Negative Declaration Response to the Hazardous Materials Section. This also must be submitted within 60 days of commencing use.

Additional information on these requirements can be obtained from the Hazardous Materials team in the Department of Environmental Management by calling (707) 253-4471.

See EXISTING PLAN Attached



**Napa County Department of Environmental Management
CUPA-Related Business Activities Form**

Business Name: Robert Craig Winery, LP
Mailing Business Address: 625 Imperial Way, Suite 1, Napa CA 94559
Contact: Robert Craig **Phone #:** 707-252-2250

A. HAZARDOUS MATERIALS

Have on site (for any purpose) hazardous materials at or above 55 gallons for liquids, 500 pounds for solids, or 200 cubic feet for compressed gases (include liquids in AST's and UST's or handle radiological materials in quantities for which an emergency plan is required pursuant to 10 CFR Parts 30, 40 or 70?

Argon 250 CF
Nitrogen 250 CF
Propane 500 gallons
Diesel 200 gallons
☒ YES ☐ NO
Glycol 200
CO2 250

B. UNDERGROUND STORAGE TANKS (UST's)

1. Own or operate underground storage tanks?
2. Intend to upgrade existing or install new UST's?

☐ YES ☒ NO
☐ YES ☒ NO

C. ABOVE GROUND STORAGE TANKS (AST's)

Own or operate AST's above these thresholds:

- Any tank capacity with a capacity greater than 660 gallons, or
- The total capacity for the facility is greater than 1,320 gallons?

☐ YES ☒ NO

D. HAZARDOUS WASTE

1. Generate hazardous waste?
2. Recycle more than 220 lbs/month of excluded or exempted recyclable materials (per H&SC §25143.2)?
3. Treat hazardous waste on site?
4. Treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)?
5. Consolidate hazardous waste generated at a remote site?

☐ YES ☒ NO
☐ YES ☒ NO
☐ YES ☒ NO
☐ YES ☒ NO
☐ YES ☒ NO

E. OTHER

1. Does the business activity include car/fleet washing, mobile detailing, auto-body related activities?
2. Does the business handle Extremely Hazardous Substances in amounts that would qualify for the Risk Management Program? Some examples and their thresholds common to Napa County include: Ammonia - 500 lbs, Sulfur Dioxide - 500 lbs, Chlorine - 500 lbs.

☐ YES ☒ NO
☐ YES ☒ NO

LOCATION: 2475 SUMMIT LAKE DRIVE, ANGWIN 94508

INDEMNIFICATION AGREEMENT

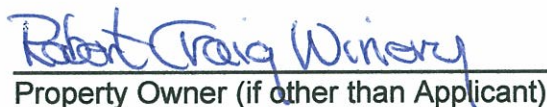
Pursuant to Chapter 1.30 of the Napa County Code, as part of the application for a discretionary land use project approval for the project identified below, Applicant agrees to defend, indemnify, release and hold harmless Napa County, its agents, officers, attorneys, employees, departments, boards and 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.


Applicant

11/13/07
Date


Property Owner (if other than Applicant)

USE PERMIT - EXPANSION OF #98183
Project Identification