

FILE # POB-01310



NAPA COUNTY
CONSERVATION, DEVELOPMENT & PLANNING COMMISSION
1195 Third Street, Suite 210, Napa, California, 94559 • (707) 253-4416

APPLICATION FOR USE PERMIT & DEVELOPMENT PERMIT

FOR OFFICE USE ONLY

ZONING DISTRICT: AW

Date Submitted: 10/1/06

REQUEST: 20,000 gallon per year Winery

Date Complete: _____

Date Published: _____

ZA CDPCBS APPEAL

Hearing _____

Action _____

TO BE COMPLETED BY APPLICANT
(Please type or print legibly)

Applicant's Name: Les Behrens, Drinkward Behrens Winery

Telephone #: (707) 963-1774 Fax #: (707) 963-2716 E-Mail: lesbehrens@yahoo.com

Mailing Address: 1547 Main Street Saint Helena, CA 94574
No. Street City State Zip

Status of Applicant's Interest in Property: Owner

Property Owner's Name: Same

Telephone #: () - Fax #: () - E-Mail: _____

Mailing Address: _____
No. Street City State Zip

Site Address/Location: 3524 Silverado Trail, St Helena, CA 94574
No. Street City State Zip

Assessor's Parcel #: 021-410-019 Existing Parcel Size: 15.1 Acres

I certify that all the information contained in this application, including but not limited to the information sheet, water supply/waste disposal information sheet, site plan, plot plan, floor plan, building elevations, water supply/waste disposal system plot plan and toxic materials list, is complete and accurate to the best of my knowledge. I hereby authorize such investigations including access to County Assessor's Records as are deemed necessary by the County Planning Division for preparation of reports related to this application, including the right of access to the property involved.

X [Signature]
Signature of Applicant Date

X [Signature]
Signature of Property Owner Date

Les Behrens
Print Name

Les Behrens
Print Name

TO BE COMPLETED BY CONSERVATION, DEVELOPMENT AND PLANNING DEPARTMENT

*Application Fee Deposit: \$ 5500.00 Receipt No. 59624 Received by: _____ Date: 10/1/06

*Total Fees will be based on actual time and materials

~~Not a Copy All Correspondence to: Jon Webb, Albion Surveys, Inc. 11113 Hunt Ave, St Helena, CA 94574~~

~~563-1217, 963-1829 (Fax) jwebb@albionsurveys.com~~

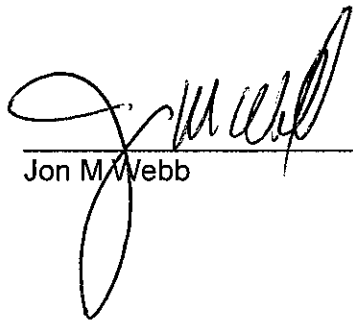
*** This is an application for a Development Permit ***

PROJECT STATEMENT
Drinkward Behrens Winery
3524 Silverado Trail St Helena
021-410-019

The Owners of the subject 15 acre parcel, Mr. Les Behrens and Ms. Lisa Drinkward are applying for a 20,000 Gallon Winery Use Permit. There currently exists a single family residence on the property. New construction for the project will consist of a new winery building. The proposed septic system will be a series of pre-treatment septic tanks and surface drip irrigation system.

Due to the minimal size of the Winery, it's marketing events and the minimal traffic associated with those operations, the project will have minimal impact on the environment and thus be Categorically Exempt from CEQA (State CEQA Guidelines 15303).

Prepared By Albion Surveys, Inc for Les Behrens and Lisa Drinkward,



Jon M Webb 9/14/06

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, "X" for Expanding, or an "N" for None.)

- | | |
|---|--|
| a. <u>P</u> crushing | l. <u>P</u> tours/tastings: |
| b. <u>P</u> fermentation | <u>N</u> public drop-in |
| c. <u>P</u> barrel ageing | <u>P</u> public by appointment |
| d. <u>P</u> bottling | <u>P</u> wine trade |
| e. <u>P</u> case goods storage | m. <u>P</u> retail wine sales |
| f. <u>N</u> caves: | JS <u>N</u> P public drop-in |
| <u>N</u> storage | <u>P</u> public by appointment |
| <u>N</u> other _____ | |
| g. <u>P</u> underground waste disposal | n. <u>N</u> public display of art or |
| h. <u>N</u> above-ground waste disposal | wine-related items |
| i. <u>P</u> administration office | o. <u>N</u> food preparation |
| j. <u>P</u> laboratories | |
| k. <u>N</u> day care | |

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)

- A. Private wine and food tastings for trade-- 10 per year, 21 People max.
- B. Private wine and food events--4 per year, 21 People max.
- C. Private harvest event--1 per year, 21 people max.
- D. Public Tours and Tasting by appointment only.

Tours and Tastings means tours of the winery and/or tastings of wine, where such tours and tastings are limited to members of the wine trade, persons invited by a winery who have pre-established business or personal relationships with the winery or its owners, and persons who have made unsolicited prior appointments for tours and tastings.

Parking for events will be on site and upon nearby property, if required, utilizing shuttle vans.

3. Napa Valley Wine Auction Activities. (Describe the size and type of event that you may conduct as part of the annual Wine Auction): 1 Lunch or Dinner for up to 100 people

4. 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):

- A. All food prepared for the events listed it items A-C above will be catered and prepared off site and delivered.
- B. No public food will be available.
- C. No additional food events will take place.
- D. Food is an adjunct to winery and not a stand alone for profit service.
- E. Winery employees may prepare and eat meals at the site.

5. **Production Capacity.**

- a. existing capacity: N/A date authorized: _____
b. current maximum actual production (year): N/A (_____)
c. proposed capacity: 20,000 Gallons

6. **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.)

7. **Winery Development Area.** (see a below - for existing winery facilities)

Will the project involve construction of additional facilities beyond the winery development area? No

8. **Total Winery Coverage.** (see b below – maximum 25% of parcel or 15 acres, whichever is less)

- a. square feet/acres: 0.67 Acres
b. percent of total parcel: 4.4%

9. **Production Facility.** (see c below – include the square footage of all floors for each structure)

- a. square feet: 4246

10. **Accessory Use.** (see d below – maximum permitted 40% of the production facility)

- a. square feet: 55
b. percent of production facility: 1.3%

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.

INFORMATION SHEET

I. USE

- A. Description of Proposed Use (attached detailed description as necessary) (including where appropriate product/service provided): Les Behrens and Drinkward Behrens Winery are Requesting a Use Permit for a 20,000 Gallon Production Winery Use Permit for Drinkward Behrens Winery. The Property Contains An Existing Residence. A New Building, Covered Crush and Tank Pad Will Be Constructed.
- B. Project Phases: ☒ one ☐ two ☐ more than two (please specify): _____
- C. Estimated Completion Date for Each Phase: Phase 1: Fall 2007 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: None
- F. Additional Licenses/Approval Required:

District: _____
State: ABC

Regional: _____
Federal: BATF

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

- A. Floor Area/Impervious area of Project (in square ft): 7767
Proposed total floor area on site: 4246
Total development area (building, impervious, leach field, driveway, etc.) 30,177
New construction: 4246
- existing structures or portions thereof to be utilized: 0
- existing structures or portions thereof to be moved: 0
- B. Floor Area devoted to each separate use (in square ft):
- living: 0 storage/warehouse: 0 offices: 0
sales: 0 caves: 0 roads/driveways: 21,600
other: Bath - 55, Lab - 55 Mech - 60 septic/leach field: 750
- C. Maximum Building Height: existing structures: _____ new construction: 32'-4"
- D. Type of New Construction (e.g., wood-frame): Straw Bale, Rock, Board & Batt, Steel Roof Roof
- E. Height of Crane necessary for construction of new buildings (*airport environs*): N/A
- F. Type of Exterior Night Lighting Proposed: Low Voltage Ground, Safety & Accent, Exterior lighting
- 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):

The Proposed Building is Type V – 1 Hour

III. PARKING

	Existing	Proposed
A. Total On-Site Parking Spaces:	<u>0</u>	<u>5</u>
B. Customer Parking Spaces:	<u>0</u>	<u>3</u>
C. Employee Parking Spaces:	<u>0</u>	<u>2</u>
D. Loading Areas:	<u>0</u>	<u>1</u>

IV. TYPICAL OPERATION	Existing	Proposed Weekends(Harvest Only)
A. Days of Operation:	<u>0</u>	<u>M-F</u>
B. Expected Hours of Operation:	<u>0</u>	<u>7 AM-5PM</u>
C. Anticipated Number of Shifts:	<u>0</u>	<u>1</u>
D. Expected Number of Full-Time Employees/Shift:	<u>0</u>	<u>1</u>
E. Expected Number of Part-Time Employees/Shift:	<u>0</u>	<u>2</u>
F. Anticipated Number of Visitors		
• busiest day:	<u>0</u>	<u>10</u>
• average/week:	<u>0</u>	<u>21</u>
G. Anticipated Number of Deliveries/Pickups		
• busiest day:	<u>0</u>	<u>4</u>
• average/week:	<u>0</u>	<u>10</u>

V. SUPPLEMENTAL INFORMATION FOR SELECTED USES

A. Commercial Meeting Facilities
Food Serving Facilities

• restaurant/deli seating capacity:	<u>N/A</u>
• bar seating capacity:	<u>N/A</u>
• public meeting room seating capacity:	<u>N/A</u>
• assembly capacity:	<u>N/A</u>

B. Residential Care Facilities (6 or more residents)
Day Care Centers

	Existing	Proposed
• type of care:	<u>N/A</u>	<u>N/A</u>
• total number of guests/children:	<u>N/A</u>	<u>N/A</u>
• total number of bedrooms:	<u>N/A</u>	<u>N/A</u>
• distance to nearest existing/approved facility/center:	<u>N/A</u>	<u>N/A</u>

WINERY CALCULATION WORKSHEET

1. WINERY COVERAGE

All paved or impervious ground surface areas of the production facility (in square feet):	
Footprint of all winery structures	2618
Outside work areas	3394
Tank areas	
Storage areas (excluding caves)	60(Mech)
All paved areas:	
Parking areas	900
Loading areas	855
Walkways	
Access driveways to the public or private rd	21,600
Above-ground wastewater and run-off treatment systems:	
Wastewater pond or SDD	
Spray disposal field	
Parcel size: <u>15.1</u> acres	Percent of winery coverage of parcel size:
Total winery coverage: <u>0.67</u> acres	<u>4.4</u> %

2. PRODUCTION FACILITY

Total square footage within structures and caves utilized for the following:	
Crushing	0
Fermenting	0
Bottling	0
Bulk & bottle storage	0
Shipping	0
Receiving	0
Laboratory	0
Equipment storage & maintenance facilities (excludes fire protection facilities)	0
Employee Designated Restroom	55
Total square footage of production facility: <u>4246</u>	

3. ACCESSORY USE

Total square footage within structures and caves utilized for the following:	
Office space	0
Lobbies/waiting rooms	0
Conference/meeting rooms	0
Non-production access hallways	0
Kitchens	0
Tasting rooms (private & public areas)	0
Retail space areas	0
Libraries	0
Visitor restrooms	55
Art display areas	0
Any other areas within the winery structure not directly related to production	
Total square footage of accessory use space: <u>55</u>	
Percent of accessory use to production use: <u>1.3</u> %	



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

Business Name: Behrens Drinkward Winery

Business Address: 1547 Main Street Saint Helena, CA 94574

Contact: Les Behrens **Phone #:** 963-1774

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?

☐ YES ☒ NO

B. UNDERGROUND STORAGE TANKS (UST's)

1. Own or operate underground storage tanks?

☐ YES ☒ NO

2. Intend to upgrade existing or install new UST's?

☐ 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?

☐ YES ☒ NO

2. Recycle more than 220 lbs/month of excluded or exempted recyclable materials (per H&SC §25143.2)?

☐ YES ☒ NO

3. Treat hazardous waste on site?

☐ YES ☒ NO

4. Treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)?

☐ YES ☒ NO

5. Consolidate hazardous waste generated at a remote site?

☐ YES ☒ NO

E. OTHER

1. Does the business activity include car/fleet washing, mobile detailing, auto-body related activities?

☐ YES ☒ NO

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: Arsenic - 500 lbs, Sulfur Dioxide - 500 lbs, Chlorine - 500 lbs.

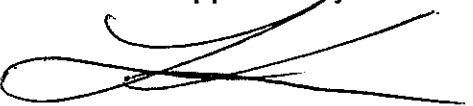
☐ YES ☒ NO

INDEMNIFICATION AGREEMENT

In consideration of the discretionary approval for the project identified below, Permittee agrees to defend, indemnify, release and hold harmless the County, its agents, officers, attorneys, employees, boards and commissions from any claim, action or proceeding (collectively referred to as "proceeding") brought against any of the foregoing individuals or entities, 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's advisory agencies, appeal boards, zoning administrator, planning staff, planning commission, or board of supervisors, which action is brought within the applicable statute of limitations. This indemnification shall include, but not be limited to, damages, fees and/or costs awarded against the County, if any, and cost of suit, attorney's fees, and other costs, liabilities and expenses incurred in connection with such proceeding that relate solely to this discretionary approval or an action related to this project taken to comply with CEQA whether incurred by the Permittee, the County and/or the parties initiating or bringing such proceeding. Permittee further agrees to indemnify the County for all the County's costs, fees, and damages, which the County incurs in enforcing this indemnification agreement.

Permittee further agrees, as a condition of project approval, to defend, indemnify and hold harmless the County, its agents, officers, employees and attorneys 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 Permittee 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 Permittee of the proceeding, and County shall cooperate fully in the defense. If County fails to promptly notify the Permittee of the proceeding, or if County fails to cooperate fully in the defense, the Permittee 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 attorney's fees and costs, and defends the action in good faith. The Permittee shall not be required to pay or perform any settlement unless the settlement is approved by the Permittee.



Permittee Les Behrens

9-11-08

Date

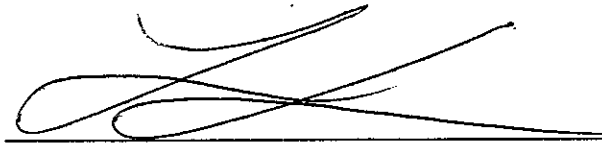
Property Owner (if other than Permittee)

Drinkward Behrens Winery

Project Identification

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

9-11-06

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.

WATER SUPPLY/WASTE DISPOSAL INFORMATION SHEET

I. WATER SUPPLY

Domestic

Emergency

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?

Yes___ No___

Yes___ No___

C. Current Water Use (in gallons/day):
Current water source:

650

Wells

Wells, Tanks

D. Anticipated Future Water Demand (in gallons/day):

See Analysis

See Analysis

E. Water Availability (in gallons/minute):

15(Well)

15(Well)

F. Capacity of Water Storage System (gallons):

0

0

G. Nature of Storage Facility (eg., tank, reservoir, swimming pool, etc.):

none

none

F. Completed Phase I Analysis Sheet (Attached):

II. LIQUID WASTE

Domestic
(sewage)

Other
(please specify)

A. Disposal Method (e.g., on-site septic system on-site ponds, community system, district, etc.):

On Site Septic

Hold Tanks & Drip

B. Name of Disposal Agency (if sewage district, city, community system):
annexation needed?

Yes___ No___

Yes___ No___

C. Current Waste Flows (peak flow in gallons/day):

480(Res)

D. Anticipated Future Waste Flows (peak flows in gallons/day):

100(Winery)

480(Res)

1000(Winery Process)

100(Winery)

E. Future Waste Disposal Capacity (in gallons/day):

480(Res)

1000(Winery Process)

III. SOLID WASTE DISPOSAL

A. Operational Wastes (on-site, landfill, garbage co., etc.):

Upper Valley

Upper Valley

B. Grading Spoils (on-site, landfill, construction, etc.):

On Site

On Site

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

A. Disposal Method (on-site, landfill, garbage co., waste hauler, etc.):

Upper Valley

Upper Valley

B. Name of Disposal Agency (if landfill, garbage co., private hauler, etc.):

Upper Valley

Upper Valley



March 24, 2006

**SEWAGE DISPOSAL FEASIBILITY REPORT
FOR
DRINKWARD BEHRENS WINERY
3524 SILVERADO TRAIL
ST HELENA, CA 94574
APN 021-410-019**

Use Permit Applicant:

Lisa Drinkward and Les Behrens
1547 Main Street
St Helena, Ca 94574

Introduction

The applicants are applying to the County of Napa for a Use Permit to operate a 20,000 gallon per year winery at the subject parcel. This report has been prepared to estimate the wastewater flows generated by the operation of the winery, and to evaluate the feasibility of constructing a sewage disposal system to serve the domestic waste generated by the proposed project. Due to the limited disposal capacity on the site, it is proposed to use pre-treatment and surface drip irrigation for the disposal of process wastewater.

Domestic Wastewater

Peak domestic wastewater flows for the tasting room are based on 3 employees (1 Full-Time and 2 Part-Time) and a maximum of 21 visitors per day. The values used for the projected wastewater are based on the Napa County Department of Environmental Management guidelines for special design sewage disposal systems, table II.

3 Employees	x 15 gallons per employee per day	= 45 gallons per day
21 Visitors	x 2.5 gallons per visitor per day	= 52.5 gallons per day
Total		= 97.5 gallons per day

Process Wastewater

The applicants propose to produce 20,000 gallons per year of wine. The peak harvest flow is calculated as follows: (1.5 x 20,000 gallons of wine) / 30 days of crush = 1000 gallons per day.

Due to the limited disposal capacity on the site, it is proposed to use pre-treatment and surface drip irrigation for the disposal of process wastewater.



The attached calculation sheet shows that 3.58 acres will be required to drip irrigate the process wastewater generated by the proposed winery. The wastewater will be treated to an extent that it meets the required target effluent quality as set forth by Napa County.

Maximum effluent levels: 5 day BOD=160 mg/L, TSS=80 mg/L.

Site Evaluation

Site evaluations and or percolation tests were previously performed in 1970, 1972 and 1974. More recent evaluations were performed on 7/23/04 and 12/23/04. The site evaluation data from 12/23/04 will be used for the purposes of this feasibility report. The record from this evaluation indicates at least 24" of acceptable soil in 5 of the 7 test pits. The records also indicate an assigned percolation rate of 3-6 inches per hour. The locations of the pits are shown on the attached exhibit, page 3.

Sewage Disposal Design: At Grade disposal

Based on a percolation rate of 3-6 inches per hour, Table I of the Napa County design guidelines indicates that an application rate of 0.757 gallons per square foot per day should be used. With a design flow of 100 gallons per day, this requires a gravel area as follows: $100 \text{ gpd} / (0.757 \text{ gal per sf per day}) = 132 \text{ square feet}$.

Based on an At Grade system with 4 feet of gravel width below the lateral, the gravel length required is 33 feet. The At Grade can be placed on the site as shown on the attached exhibit, page 3. The linear loading rate is $100/33 = 3 \text{ gallons per linear foot}$. The use of an At Grade disposal field will require the use of a pretreatment system.

Reserve Area

Based on a percolation rate of 1-3 inches per hour, Table I of the Napa County design guidelines indicates that an application rate of 0.560 gallons per square foot per day should be used. With a design flow of 100 gallons per day, this requires a gravel area as follows: $100 \text{ gpd} / (0.560 \text{ gal per sf per day}) = 178 \text{ square feet}$.

Based on an At Grade system with 4 feet of gravel width below the lateral, the gravel length required is 45 feet. The At Grade can be placed on the site as shown on the attached exhibit, page 3. The linear loading rate is $100/45 = 2.2 \text{ gallons per linear foot}$.

Additional Information required to complete this application:

DRINKWARD BEHRENS WINERY
APN 021-410-019
3524 SILVERADO TRAIL
TRAFFIC GENERATION CALCULATIONS

Proposed Production Capacity:

The applicants propose an ultimate production capacity of 20,000 gallons/year.

Assume 2.38 gallons per case.

$(20,000 \text{ gallons/year}) * (1 \text{ case}/2.38 \text{ gallons}) = 8,404 \text{ cases}$

Grapes Processed:

Assume 165 gallons of wine per ton of grapes crushed.

$(20,000 \text{ gallons/year}) * (1 \text{ ton of grapes}/165 \text{ gallons crushed}) = 121 \text{ tons of grapes}$

The applicant proposes to haul in 121 tons of grapes from off-site vineyards.

Truck Traffic Characteristics during Crush:

$(121 \text{ tons of grapes}) * (1 \text{ delivery}/20 \text{ tons}) * (2 \text{ trips/delivery}) = 12 \text{ trips}$

Assume that crush is a 4 week period, this equates to 3 trips/week.

Total Crush trips = 0.5 trips/day

Truck Traffic Characteristics during Bottling:

Assume 2,310 cases of bottles per truckload

$(8,404 \text{ cases}) * (1 \text{ truckload}/2,310 \text{ cases}) * (2 \text{ trips/truckload}) = 8 \text{ trips}$

Assume 3 delivery of corks, labels, etc. equal to 6 trips.

Assume 4 trips generated from the portable bottling truck, equal to 8 trips.

Assume that Bottling is a 2 week period, this equates to 4 trips/week.

Total Bottling trips = 0.6 trips/day

Outbound wine deliveries:

Assume 8,404 cases delivered off-site.

Assume 1,232 cases per truckload.

$(8,404 \text{ cases}) * (1 \text{ truckload}/1,232 \text{ cases}) * (2 \text{ trips/truckload}) = 14 \text{ trips}$

Assume deliveries occur over a 28 week period, this equates to 0.5 trips/week.

Total Delivery trips = 0.1 trips/day

Employee Traffic Characteristics:

The application proposes 1 full-time employee and 2 part-time employees.

$3 \text{ employees} * (2 \text{ trips/employee}) = 6 \text{ trips}$

Total Employee trips = 6 trips/day

Visitor Traffic Characteristics:

The application proposes a peak of 10 visitors per day.

Assume 2.6 visitors/vehicle

$(10 \text{ visitors}) * (1 \text{ vehicle}/2.6 \text{ visitors}) * (2 \text{ trips/vehicle}) = 8 \text{ trips}$

Total Visitor trips = 8 trips/day

ALBION SURVEYS, INC.
CONSULTING LAND SURVEYORS

1113 Hunt Avenue, St. Helena, CA 94574
(707) 963-1217 ♦ FAX (707) 963-1829
E-Mail: jwebb@albionsurveys.com

October 23, 2008

Ms. Linda St. Claire
Napa County Conservation, Development and Planning
Via email

Regarding: Oak Trees, Behrens Winery Use Permit, ASI 2737-01

Dear Linda:

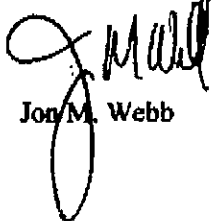
Regarding your question about Oak tree removal, the following is a list of the 9 Oak trees that may be removed due to the winery construction:

5 Black Oaks, trunk diameter of 8", 10", 16", 20" and 24".
4 Live Oaks, trunk diameter of 8", 12", 12" and 20".

We are offering to replant the removed oak trees with similar specimens, 1 gallon in size and at a ratio of 4 to 1.

If you have any questions, please feel free to call me anytime.

Very Truly Yours,
Albion Surveys, Inc



Jon M. Webb

Letter

CC:

Principal
PLS 6709