



PO9 0170 UF
FILE # PO9-0344
20A

NAPA COUNTY
CONSERVATION, DEVELOPMENT & PLANNING DEPARTMENT
1195 Third Street, Suite 210, Napa, California, 94559 • (707) 253-4417

APPLICATION FORM

FOR OFFICE USE ONLY

ZONING DISTRICT: AW. Ag Watershed Date Submitted: 4-29-09
TYPE OF APPLICATION: Zoning text Amendment & Date Published: 8-26-09
REQUEST: Use Permit Date Complete: 8-17-09

Re-establish a pre-prohibition winery on less than
a 5 acre site. Max. production of 20,000 g/yr.

TO BE COMPLETED BY APPLICANT

PROJECT NAME: Mansfield Winery
Assessor's Parcel #: 025-180-017-000 Existing Parcel Size: 2 Acres +/-
Site Address/Location: 1291 Conn Valley Road St. Helena, CA 94576
No. Street City State Zip
Property Owner's Name: Richard and Leslie Mansfield
Mailing Address: 1291 Conn Valley Rd. St. Helena, CA 94576
No. Street City State Zip
Telephone #: (707)3631987 Fax #: (707) 363-1987 E-Mail: richard@mansfieldwinery.com
Applicant's Name: Richard and Leslie Mansfield
Mailing Address: See above
No. Street City State Zip
Telephone #: () - () Fax #: () - () E-Mail: _____
Status of Applicant's Interest in Property: Owner
Representative Name: Juliana Inman
Mailing Address: 2133 First Street Napa CA 94559
No. Street City State Zip
Telephone # (707)-226-5304 Fax #: () E-Mail: juliaia@comcast.net

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, floor plan, building elevations, water supply/waste disposal system site 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. - signatures on file -

TO BE COMPLETED BY CONSERVATION, DEVELOPMENT AND PLANNING DEPARTMENT
*Total Estimated Fees: \$ 8264 submitted Receipt No. on file Received by: KS Date: 4-29-09
15,000 estimated PO9-00170
*Actual Fees will be based on Time and Materials

**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.)

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

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): see attached project information for general marketing information

Marketing events 5 times per year for trade: 36 guests max, food prepared offsite; 1 release event for ~~150~~ visitors, 1 wine auction event for ~~150~~ visitors, portable sanitary facilities and shuttle parking plan. Winemaker dinners -~~12~~ per year, 12 guests, food prepared on site. Marketing events between 12-10:00 pm. All parking on site or on adjacent parcels except for 2 large events. No tasting appointments during any marketing events. See attached project information for additional description of special marketing events.

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): Catered for larger events, small events (12 or fewer guests)
_____ food prepared on site.

4. **Production Capacity.** built 1880+/-, 100,000 gallons+/-
a. existing capacity: _____ current capacity=0 date authorized: _____
b. current maximum actual production (year): _____ (_____)
c. proposed capacity: 20,000 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? water supply and waste water upgrade to serve restored winery development
7. **Total Winery Coverage.** (see b below – maximum 25% of parcel or 15 acres, whichever is less)
 - a. square feet/acres: 22,815 sf +/- total
 - b. percent of total parcel: 24.5% < 25%
8. **Production Facility.** (see c below – include the square footage of all floors for each structure)
 - a. square feet: 13034 sf historic winery, 2054 sf barn, 600 sf mech. (new)
9. **Accessory Use.** (see d below – maximum permitted 40% of the production facility)
 - a. square feet: 3000 sf +/- (part of historic barn and offices on third floor of winery building)
 - b. percent of production facility: 19% of existing (not to exceed 40%)

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:	
Footprint of all winery structures	See attached _____
Outside work areas	_____
Tank areas	project information _____
Storage areas (excluding caves)	sheet and drawings _____
All paved areas: total impervious area	
Parking areas	vfy sf +/- total _____
Loading areas	
Walkways	
Access driveways to the public or private rd	
Above-ground wastewater and run-off treatment systems:	
Wastewater pond or SDDS	NA _____
Spray disposal field	_____
Parcel size: 93,238 sf	Percent of winery coverage of parcel size: _____ %
Total winery coverage: 22,815 sf _____ acres	

2. PRODUCTION FACILITY

Total square footage within structures and caves utilized for the following:	
Crushing	_____
Fermenting	_____
Bottling	see attached _____
Bulk & bottle storage	project information _____
Shipping	sheet _____
Receiving	_____
Laboratory	_____
Equipment storage & maintenance facilities (excludes fire protection facilities)	_____
Employee-designated restrooms	_____
Total square footage of production facility: _____ see attached	


3. ACCESSORY USE

Total square footage within structures and caves utilized for the following:	
Office space	_____
Lobbies/waiting rooms	_____
Conference/meeting rooms	see attached _____
Non-production access hallways	project information _____
Kitchens	sheet _____
Tasting rooms (private & public areas)	_____
Retail space areas	_____
Libraries	_____
Visitor restrooms	_____
Art display areas	_____
Any other areas within the winery structure not directly related to production	_____
Total square footage of accessory use space: 3000 sf _____ %	
Percent of accessory use to production use: 19 % _____ %	

[...page intentionally left blank for duplicating purposes...]

**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

4-27-09

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.