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JUN 19 2008

FILE # POB-00423



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

APPLICATION FOR USE PERMIT

FOR OFFICE USE ONLY

ZONING DISTRICT: AW

Date Submitted: 6.19.08 7.14.09

REQUEST: NEW ~~21,400~~ 20,000 GALLON

Date Complete: _____

PER YEAR WINERY. THE WINERY IS

Date Published: _____

PROPOSED AS TWO BUILDINGS

CONNECTED BY A GLASS BRIDGE.

ZA CDPC BS APPEAL

100 VISITORS MAX PER WEEK & A

Hearing _____ _____ _____

MARKETING PLAN PLEASE SEE 7.14.09 REVISIONS.

Action _____ _____ _____

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

Applicant's Name: Backen & Gillam Architects, John Taft

Telephone #: (415) 289-3860 Fax #: (415) 289-3866 E-Mail: johntaft@bgarch.com

Mailing Address: 2352 Marinship Way, Sausalito, CA 94965
No Street City State Zip

Status of Applicant's Interest in Property: Architect

Property Owner's Name: Maurice Marciano

Telephone #: (213) 765-3535 Fax #: () - E-Mail: _____

Mailing Address: 144 S Beverly Drive - Suite 600 Beverly Hills, CA 90212
No Street City State Zip

Site Address/Location: 2233 Sulphur Springs Road, St. Helena, CA 94574
No Street City State Zip

Assessor's Parcel #: 027020061000 Existing Parcel Size: 61.07 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, 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.

[Signature] 6/5/2008
Signature of Applicant Date
John Taft
Print Name

[Signature] 6-05-08
Signature of Property Owner Date

Print Name

TO BE COMPLETED BY CONSERVATION, DEVELOPMENT AND PLANNING DEPARTMENT

*Application Fee Deposit: \$ 7,500 Receipt No. 69186 Received by: CChill Date: 6.19.08

*Total Fees will be based on actual time and materials

PROJECT DESCRIPTION AND STATEMENT OF USE

Marciano Winery
2233 Sulphur Springs Road
St. Helena, California

The Marciano family is proposing to construct a 20,000-gallon per year winery on a portion of the 61-acre estate formerly occupied as a religious retreat house for students of Christian Brothers high school and college. The site of the proposed winery complex is some 1500 feet westerly of the existing residence and former dormitory building. The proposed winery will sit among the existing vineyards, nestled within a grove of existing trees. The winery would utilize fruit from existing vineyards to create an estate wine program composed primarily of red wine. Winemaker Philippe Malka will oversee the estate wine program. Currently 8 acres of the site has been replanted. A total of 15 acres have been approved for planting.

The proposed winery, designed by Backen-Gillam Architects would measure approximately 11,000 square feet. The winery consists of two buildings; a one story circular barrel aging cellar and a second two story production building nestled into the adjoining hillside area. The upper level contains the administrative and hospitality functions of the winery. The hospitality area will provide for retail sales and as a tasting area. The upper level is surrounded by an open porch so that visitors can enjoy views out over the vineyards and beyond. The winery though located well away from the main residence and accessory buildings utilizes design element and materials that complement those used in the rest of the complex. The proposed winery will be primarily devoted to red wine production. While the building has been sized to accommodate multiple vintages, the winery complex will occupy less than 2% of the land area of the parcel.

The owner is proposing a visitation program consistent with the quiet, rural environment in which the winery is located. Tours and tasting would be by prior appointment with a maximum of 100 weekly visitors, 15 per day (max) Six (6) events per year with a maximum of 50 attendees, one (1) release event for 75 persons (max.) and one (1) Auction Napa Valley event for 50 guests (max.) rounds out the proposed marketing program. Two (2) full time employees during the week, with four (4) employees on the weekends would be required to operate the winery at its estimated production levels.

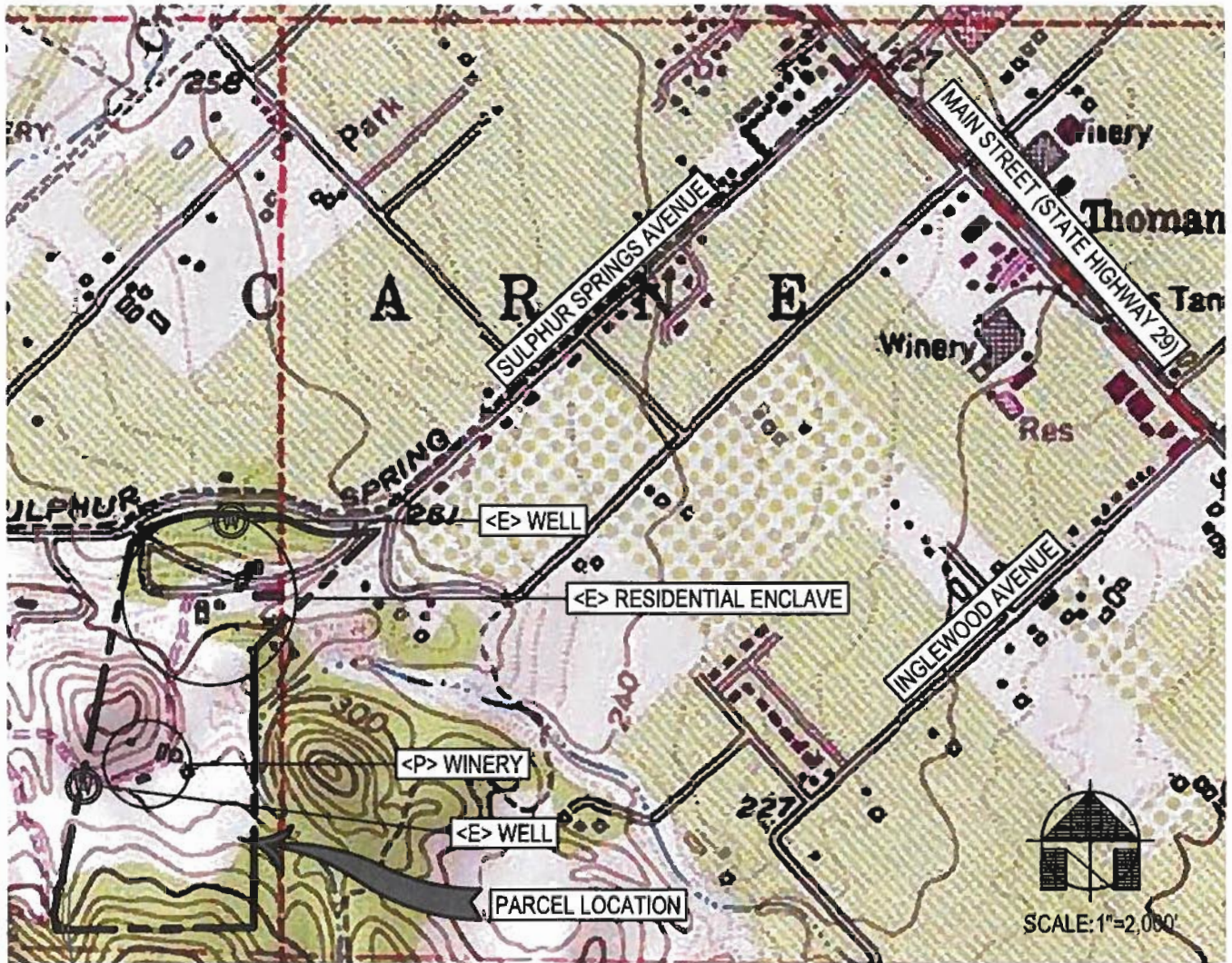
The proposed winery has been sited to take advantage of the natural characteristics of the property and has been sized and located to respect the privacy of both the owner and the surrounding neighborhood. The winery with its limited marketing program and footprint and water use will have a di minus impact on the environment. Designed and scaled to blend with the natural environment, the existing residential complex, the proposed winery is an asset to the site, the neighborhood and the county. Approval of the owner's application is requested.

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DEVELOPMENT & PLANNING DEPT.

75
PER
8:6:09
EMAIL
FROM
JEFF R.



LEGEND

- PARCEL BOUNDARY 
- STRUCTURE 
- WELL 
- ROAD 

**SITE LOCATION MAP
MARCIANO WINERY**

DELTA CONSULTING & ENGINEERING
 OF ST. HELENA
 1104 ADAMS STREET, SUITE 203 ST. HELENA, CALIFORNIA 94574
 707-963-8456 + 707-963-8528 FAX

DATE:	6/19/08	JOB #	G-155
SCALE:	1"=1,000'	APH:	027-020-061

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INFORMATION SHEET

NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT.

I. USE

A. Description of Proposed Use (including where appropriate product/service provided: construct a 10,978 s.f. winery with a production capacity of 20,000 gallons annually. Project also includes tours and tasting by appointment, retail sales, marketing plan, improvements to existing driveway, off-street parking and loading facilities, wastewater treatment and disposal and required fire suppression improvements

B. Project Phases: one two more than two (please specify) _____

C. Estimated Completion Date for Each Phase: Phase 1: 2010-2011 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: _____

F. Additional Licenses/Approval Required:

District: _____
State: ABC

Regional: _____
Federal: TTB

II. BUILDINGS

A. Floor Area of Project (in square ft): 11,000 +/- sf existing structures or portions thereof to be utilized: N/A proposed total area on site: 61.07 ac. existing structures or portions thereof to be utilized: N/A

B. Floor Area Devoted to each separate use (in square ft):
living: 0 storage/warehouse: _____ offices: _____
sales: _____ other (_____): _____

C. Maximum Building Height: existing structures: N/A new construction: 35' (max.)

D. Type of New Construction (e.g., wood-frame): Unknown at this time

E. Height of Crane necessary for construction of new buildings (*airport environs*): N/A

F. Type of Exterior Night Lighting Proposed: low-level security lighting

G. Viewshed Ordinance Applicable (See County Code Section 18.106) Yes No

H. Fire Resistivity (check one; If not checked, Fire Department will assume Type V – non rated)

III. PARKING

	Existing	Proposed
A. Total On-Site Parking Spaces:	<u>0</u>	<u>9</u>
B. Customer Parking Spaces:	<u>0</u>	<u>7</u>
C. Employee Parking Spaces:	<u>0</u>	<u>2</u>
D. Loading Areas:	<u>0</u>	<u>1</u>

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III. TYPICAL OPERATION

	<u>Existing</u>	<u>Proposed</u>
A. Days of Operation:	0 _____	Monday-Saturday _____
B. Expected Hours of Operation:	0 _____	9:00-5:30 nonhrvst _____
C. Anticipated Number of Shifts:	0 _____	1 _____
D. Expected Number of Full-Time Employees/Shift:	0 _____	2 _____
E. Expected Number of Part-Time Employees/Shift:	0 _____	2 _____
F. Anticipated Number of Visitors		
• busiest day:	0 _____	15 (max) _____
• average/week:	0 _____	75 (max) _____
G. Anticipated Number of Deliveries/Pickups		
• busiest day:	0 _____	4 _____
• average/week:	0 _____	8 _____

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

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

USE PERMIT APPLICATION
SUPPLEMENTAL INFORMATION SHEET
FOR WINERY USES

JUL 14 2009

NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT.

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

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):_

Private promotional tastings with meals: six (6) events annually; 50 persons (maximum)

Release Events: One (1) annually; 75 persons (maximum)

3. **Napa Valley Wine Auction Activities.** (Describe the size and type of event that you may conduct as part of the annual Wine Auction): One (1) during Auction Napa Valley for 50 persons (maximum); _____ includes _____ food service _____

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): Food for marketing events will be prepared in on-site catering kitchen or provided by off-site caterer depending upon size of the event.

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- 5. **Production Capacity.**
 - a. existing capacity: N/A date authorized: N/A NAPA CO. CONSERVATION DEVELOPMENT & PLANNING DEPT.
 - b. current maximum actual production (year): N/A
 - c. proposed capacity: 20,000 gallons annually

- 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?
N/A

- 8. **Total Winery Coverage.** (see b below – maximum 25% of parcel or 15 acres, whichever is less)
 - a. square feet/acres: 46,907 s.f.
 - b. percent of total parcel: 1.77%

- 9. **Production Facility.** (see c below – include the square footage of all floors for each structure)
 - a. square feet: 8,000 s.f.

- 10. **Accessory Use.** (see d below – maximum permitted 40% of the production facility)
 - a. square feet: 2,978 s.f.
 - b. percent of production facility: 37.2%

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
(all figures approximate)

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DEVELOPMENT & PLANNING DEPT.

1. WINERY COVERAGE

All paved or impervious ground surface areas of the production facility:	
Footprint of all winery structures	9785
Outside work areas	7134 (same as Loading area)
Tank areas	N/A
Storage areas (excluding caves)	632
All paved areas:	
Parking areas	5,107
Loading areas	7,134 (same as Outside work area)
Walkways	N/A
Access driveways to the public or private rd	24,249
Above-ground wastewater and run-off treatment systems:	
Wastewater pond or SDDS	N/A
Spray disposal field	N/A
Parcel size: 61.07 55.5 acres	Percent of winery coverage of parcel size:
Total winery coverage: 1.08 acres	1.7 1.95 %

2. PRODUCTION FACILITY

Total square footage within structures and caves utilized for the following:	
Crushing	594
Fermenting	1,752
Bottling	N/A
Bulk & bottle storage	3,162
Shipping	None
Receiving	None
Laboratory	341
Equipment storage & maintenance facilities (excludes fire protection facilities)	2,004
Employee-designated restrooms	147
Total square footage of production facility: 8,000	

3. ACCESSORY USE

Total square footage within structures and caves utilized for the following:	
Office space	857
Lobbies/waiting rooms	52
Conference/meeting rooms	None
Non-production access hallways	150
Kitchens	374
Tasting rooms (private & public areas)	1413 inc. retail sales area
Retail space areas	Included in tasting room figure
Libraries	N/A
Visitor restrooms	132
Art display areas	N/A
Any other areas within the winery structure not directly related to production	
Total square footage of accessory use space: 2,978	
Percent of accessory use to production use:	37.2 %

WATER SUPPLY/WASTE DISPOSAL INFORMATION SHEET JUL 14 2009

NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT.
Emergency

I. WATER SUPPLY

Domestic

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?

On-site well
Yes No

On-site well
Yes No

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

11,301 gpd
Well

300 gpm
Well

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

11,900 gpd

600 gpm

E. Water Availability (in gallons/minute):

100 gpm

600 gpm

F. Capacity of Water Storage System (gallons):

40,000 gals

20,000 gals

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

Tanks

Tanks

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

Winery on-site

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

On-site septic
Yes No

On-site septic
Yes No

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

900 gpd

0 gpd

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

900 gpd

1,010 gpd

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

900 gpd

1,010 gpd

III. SOLID WASTE DISPOSAL

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

landfill

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

on-site

PER '08 SUBMITTAL

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

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

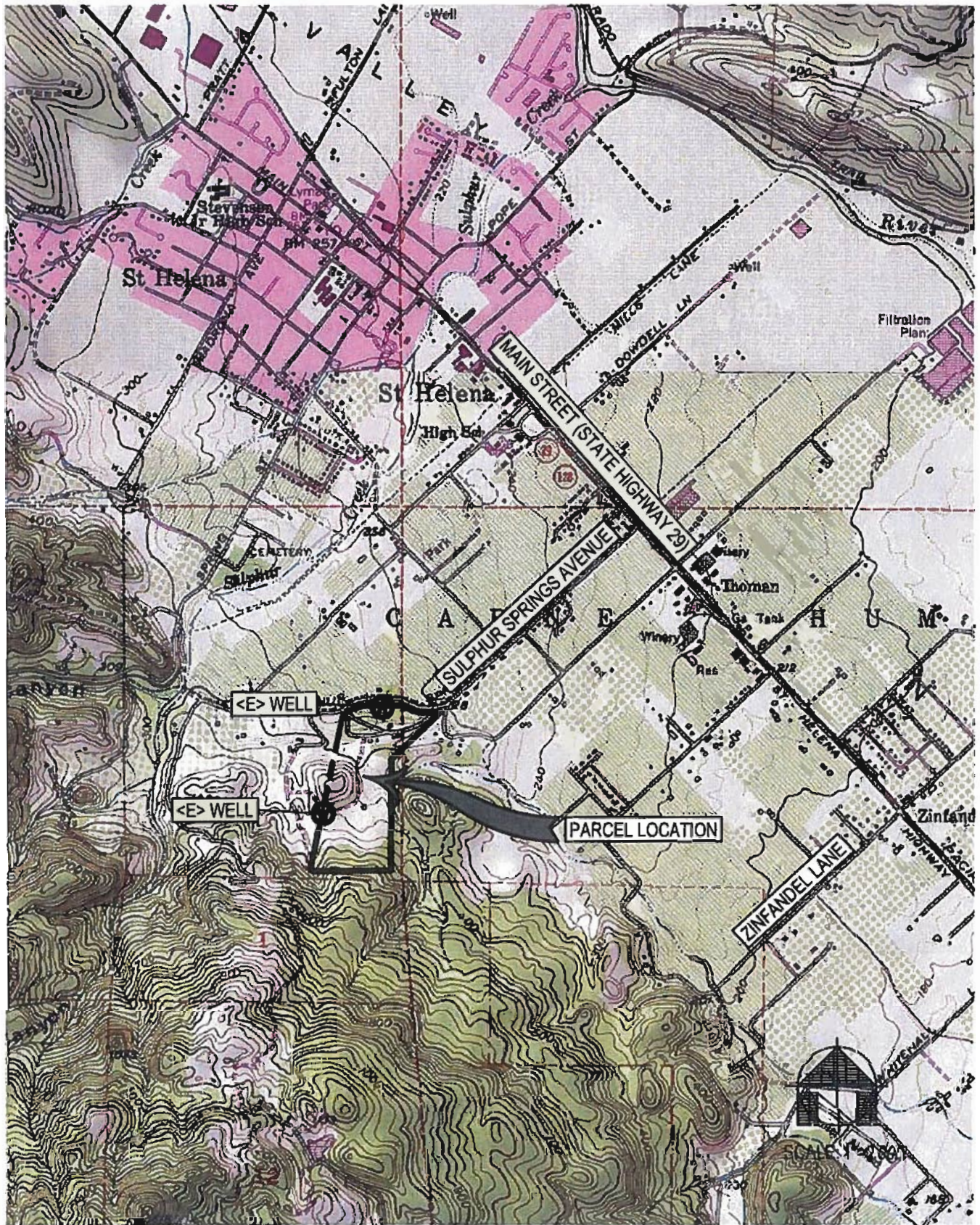
N/A

N/A

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

N/A

N/A



AREA MAP SEPTIC FEASIBILITY

DELTA CONSULTING & ENGINEERING
OF ST. HELENA

1104 ADAMS STREET, SUITE 203 - ST. HELENA, CALIFORNIA 94574
707-963-8456 • 707-963-9529 FAX

DATE: 6/19/08

JOB # G-155

SCALE: 1"=2,000'

APN: 027-020-081

SHEET

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OF
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NAPA COUNTY

DEPARTMENT OF PUBLIC WORKS

1195 THIRD STREET • ROOM 201 • NAPA, CALIFORNIA 94559-3092
PHONE 707-253-4351 • FAX 707-253-4627
www.co.napa.ca.us/PublicWorks/Default.htm

ROBERT J. PETERSON
Director of Public Works
County Surveyor-County Engineer
Road Commissioner

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DEVELOPMENT & PLANNING DEPT.

WATER AVAILABILITY ANALYSIS

PHASE 1 STUDY

Introduction: As an applicant for a permit with Napa County, it has been determined that Chapter 13.15 of the Napa County Code is applicable to approval of your permit. One step of the permit process is to adequately evaluate the amount of water your project will use and the potential impact your application might have on the static groundwater levels within your neighborhood. The public works department requires that a Phase 1 Water Availability Analysis (WAA) be included with your application. The purpose of this form is to assist you in the preparation of this analysis. You may present the analysis in an alternative form so long as it substantially includes the information required below. Please include any calculations you may have to support your estimates.

The reason for the WAA is for you, the applicant, to inform us, to the best of your ability, what changes in water use will occur on your property as a result of an approval of your permit application. By examining the attached guidelines and filling in the blanks, you will provide the information we require to evaluate potential impacts to static water levels of neighboring wells.

Step #1:

Provide a map and site plan of your parcel(s). The map should be an 8-1/2"x11" reproduction of a USGS quad sheet (1:24,000 scale) with your parcel outlined on the map. Include on the map the nearest neighboring well. The site plan should be an 8-1/2"x11" site plan of your parcel(s) with the locations of all structures, gardens, vineyards, etc in which well water will be used. If more than one water source is available, indicate the interconnecting piping from the subject well to the areas of use. Attach these two sheets to your application. If multiple parcels are involved, clearly show the parcels from which the fair share calculation will be based and properly identify the assessors parcel numbers for these parcels. Identify all existing or proposed wells.

Step #2: Determine total parcel acreage and water allotment factor. If your project spans multiple parcels, please fill a separate form for each parcel.

Determine the allowable water allotment for your parcels:



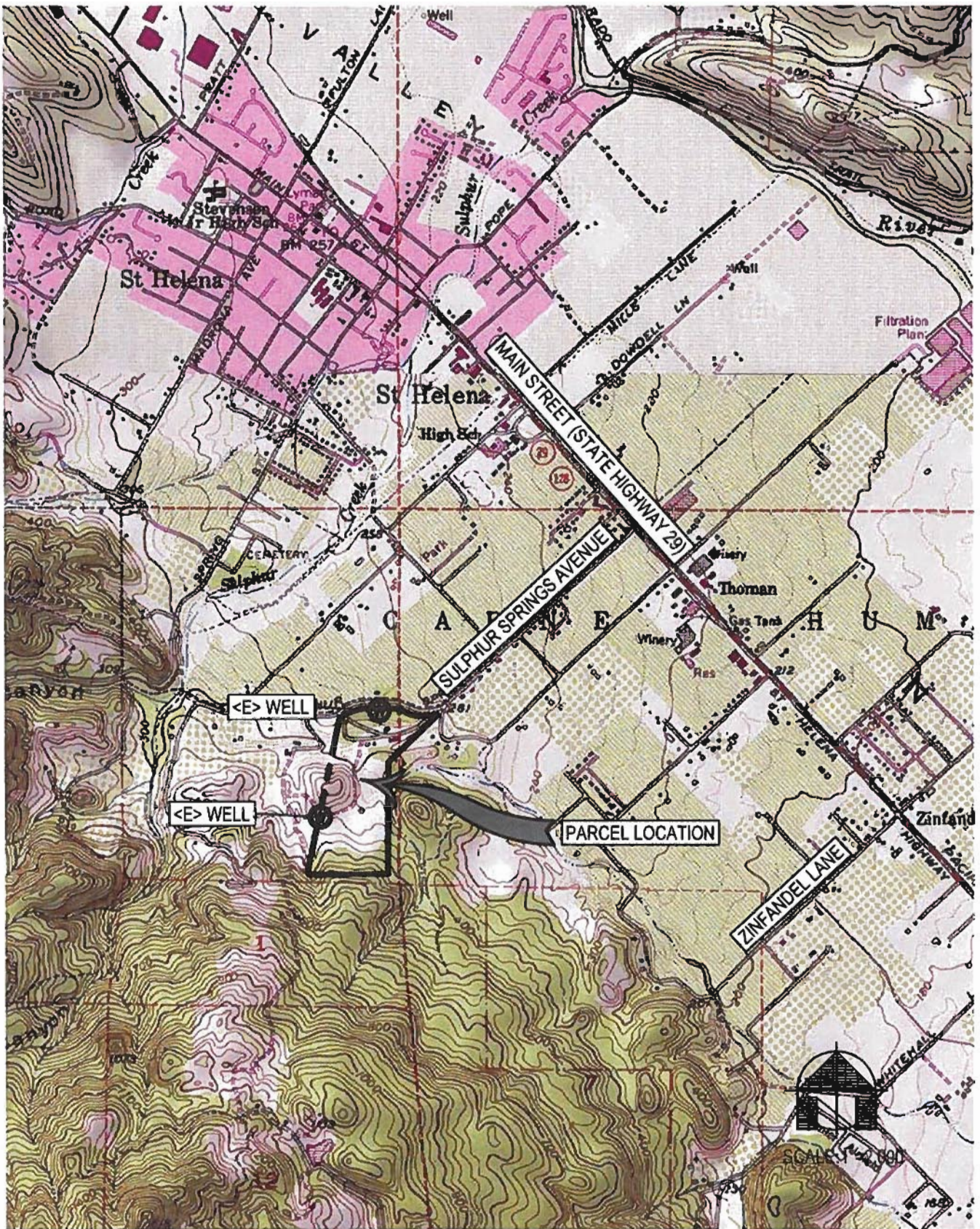
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**Water Availability Analysis for Marciano Winery
Phase 1 Study**

Calculations for water use estimates

All calculations based on Attachment A of the Phase 1 Study

- Winery
 - o Process Water
 - Existing
 - There is no existing winery
 - Proposed
 - $(20,000 \text{ gallons})(2.15 \text{ acre-feet}/100,000 \text{ gallons}) = 0.43 \text{ acre-feet}$
 - o Domestic
 - Existing
 - There is no existing winery
 - Proposed
 - $(20,000 \text{ gallons})(0.50 \text{ acre-feet}/100,000 \text{ gallons}) = 0.10 \text{ acre-feet}$
- Vineyard
 - o Existing Irrigation
 - $(8 \text{ acres})(0.2 \text{ acre-feet per acre}) = 1.60 \text{ acre-feet}$
 - o Existing Frost Protection
 - $(8 \text{ acres})(0.25 \text{ acre-feet per acre}) = 2.00 \text{ acre-feet}$
 - o Proposed Irrigation
 - $(15 \text{ acres})(0.2 \text{ acre-feet per acre}) = 3.00 \text{ acre-feet}$
 - o Proposed Frost Protection
 - $(15 \text{ acres})(0.25 \text{ acre-feet per acre}) = 3.75 \text{ acre-feet}$
- Landscaping (Winery)
 - o Existing
 - There is no existing winery landscaping
 - o Proposed
 - $(20,000 \text{ gallons})(0.50 \text{ acre-feet}/100,000 \text{ gallons}) = 0.10 \text{ acre-feet}$
- Residence
 - o Existing
 - There is currently a residence (0.50 acre-feet) and guest house (0.20 acre-feet) that are only used part of the year.
 - o Proposed
 - The residence and guest house will remain.

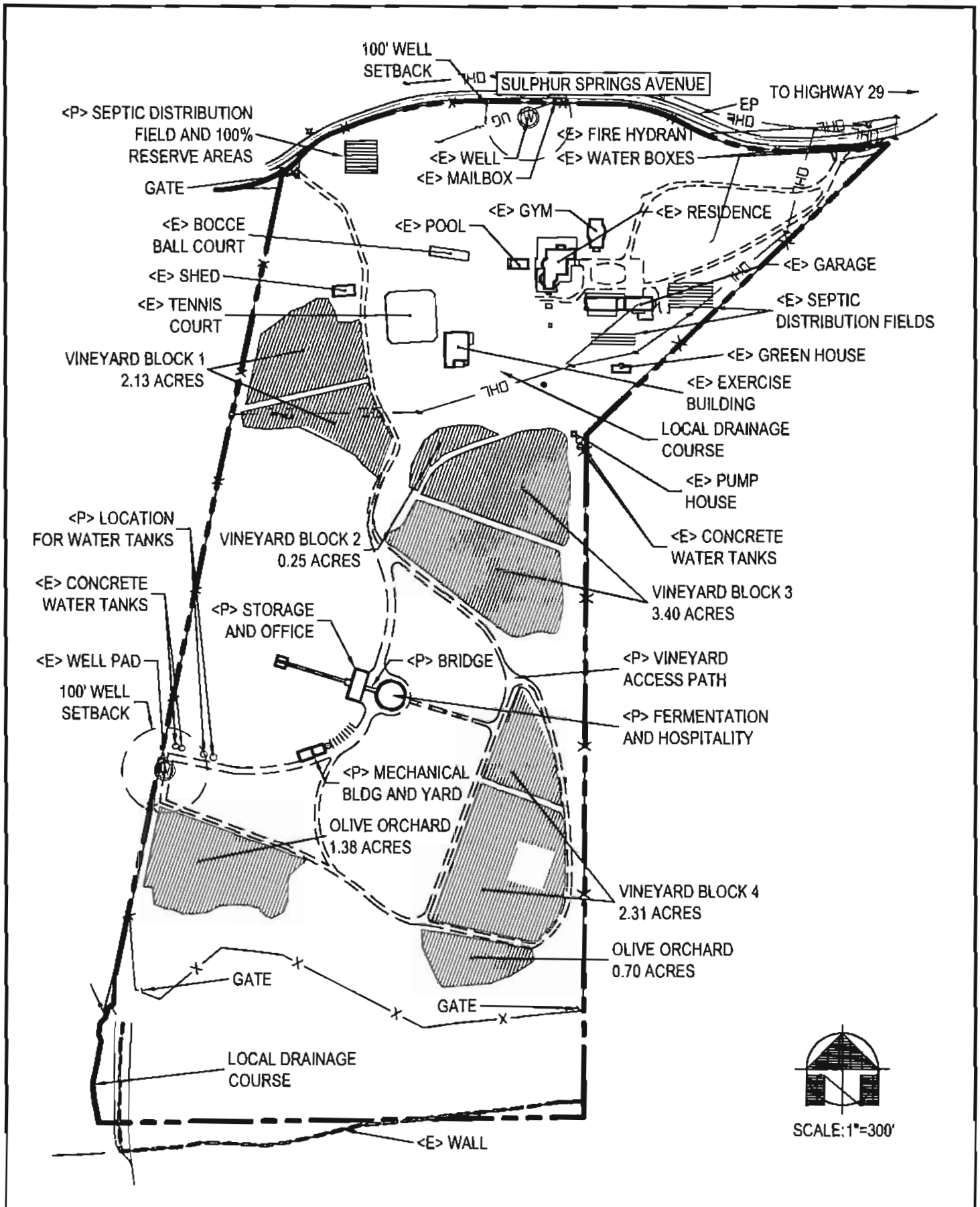


AREA MAP WATER AVAILABILITY ANALYSIS

DELTA CONSULTING & ENGINEERING
 OF ST. HELENA
 1104 ADAMS STREET, SUITE 203 - ST. HELENA, CALIFORNIA 94574
 707-963-8456 | 707-963-8528 FAX

DATE: 6/19/08 JOB # G-155
 SCALE: 1"=2,000' APN: 027-020-051

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SITE PLAN WATER AVAILABILITY ANALYSIS

DELTA CONSULTING & ENGINEERING OF ST. HELENA 1104 ADAMS STREET, SUITE 203 ST. HELENA CALIFORNIA 94574 707-963-8458 ~ 707-963-8528 FAX		SHEET 2 OF 2
DATE: 6/19/08	JOB # G-155	
SCALE: 1"=300'	APP: 027-020-081	

TRAFFIC INFORMATION

Project Trip Generation							
	Personnel / Visitors			Vehicle Trips			
	Operations	Marketing Events		Operations	Marketing Events		
	Daily M - F	Minimum	Maximum Weekends	Daily M - F	Minimum	Maximum Weekends	
Operating Hours	8-5	NA	NA		8-5	NA	NA
Employees				Employee Trips			
Full-Time	8-5	2	4	Full-Time	8-5	6.4	12.8
Seasonal Peak	7-6	16	20	Seasonal Peak	7-6	51.2	64
Peak Hours	4-6	2	4	Peak Hours	4-6	2	4
Total Employees	8-5	18	24	Total Employee Trips	8-5	57.6	76.8
Event Support Staff				Event Support Staff			
Full-Time	NA	NA	NA	Full-Time	NA	NA	NA
Seasonal Peak	7-6	5	10	Seasonal Peak	7-6	10	32
Total Support Staff	7-6	5	10	Total Support Staff Trips	7-6	10	32
Visitors	8-5	10	20	Visitor Trips	8-5	3.9	7.1
Peak Hours	7-6	5	10	Peak Hours	7-6	1.9	3.6
Total Visitors	7-6	15	30	Total Visitor Trips	7-6	5.8	10.7
				Total Trucks - Deliveries, Shipping, etc. Trips	7-6	0.18	1.03
Grand Total		38	64			73.58	120.53
Provide supporting documentation for trip generation rates							
Submit separate spreadsheets for existing & proposed operations, include a trip generation grand total.							

	Number of People Onsite				
	Full-Time	Peak	Marketing Events	Marketing Events	Marketing Events
No. Employees					
Support Staff, caterers, clean-up, etc.					
Visitors					
Residents					
Grand Total					

APPS-Traffic Information

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

APPS-Traffic info/char



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

Business Name: Marciano Winery

Business Address: _____

Contact: _____ **Phone #:** _____

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

YES NO

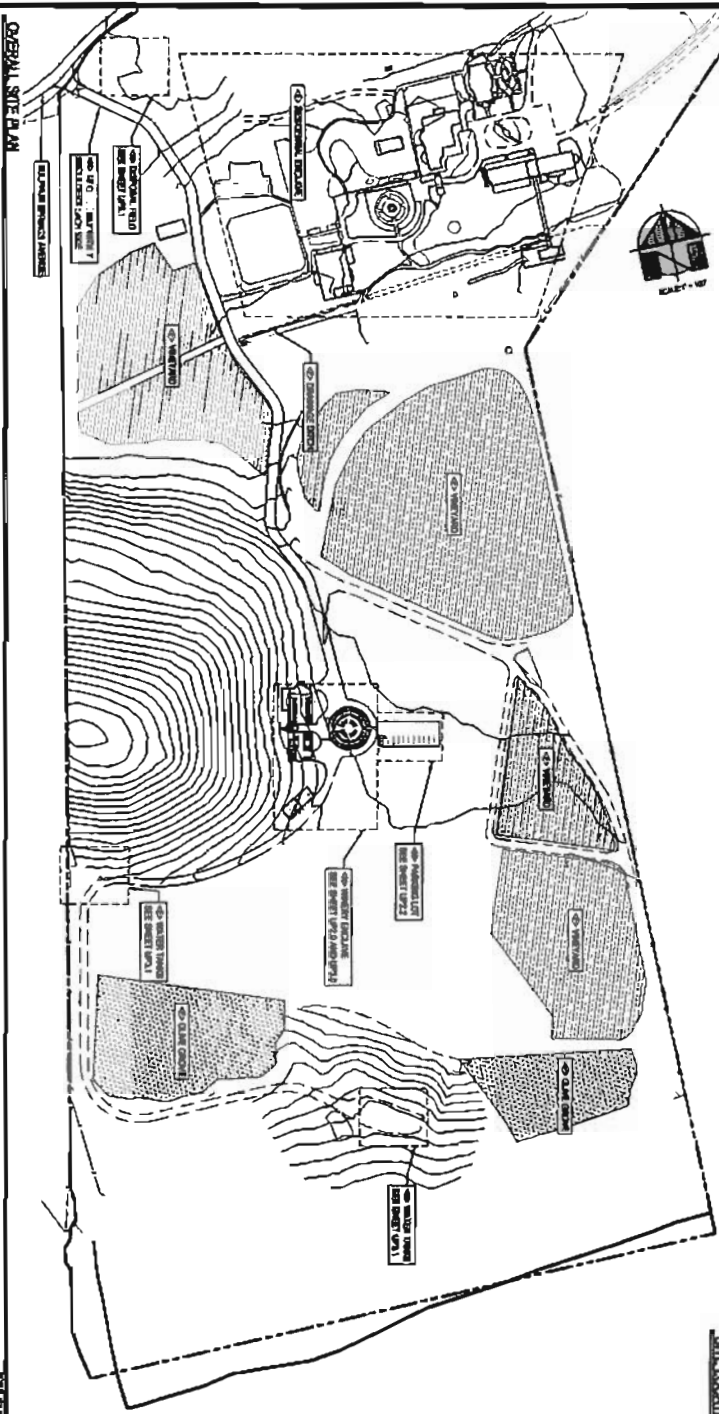
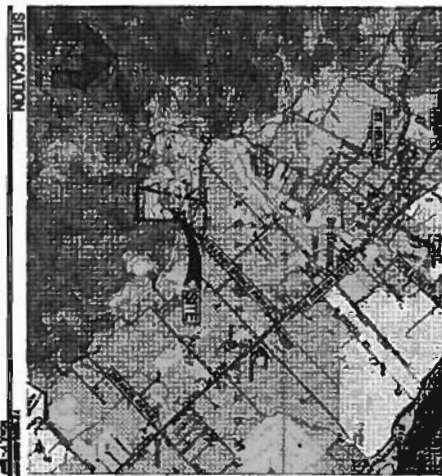
USE PERMIT PLANS FOR:
MARCIANO WINERY
 2233 SULPHUR SPRINGS AVENUE
 ST. HELENA, CALIFORNIA

PROJECT NOTES

1. ALL PERMIT PLANS SHALL BE SUBMITTED TO THE APPLICANT'S ARCHITECTURAL FIRM FOR REVIEW AND APPROVAL. THE APPLICANT'S ARCHITECTURAL FIRM SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE LOCAL, STATE AND FEDERAL AGENCIES. THE APPLICANT'S ARCHITECTURAL FIRM SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE LOCAL, STATE AND FEDERAL AGENCIES.

FIRE NOTES

1. ALL PERMIT PLANS SHALL BE SUBMITTED TO THE APPLICANT'S ARCHITECTURAL FIRM FOR REVIEW AND APPROVAL. THE APPLICANT'S ARCHITECTURAL FIRM SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE LOCAL, STATE AND FEDERAL AGENCIES. THE APPLICANT'S ARCHITECTURAL FIRM SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE LOCAL, STATE AND FEDERAL AGENCIES.



PROJECT INFORMATION

PROJECT NAME: MARCIANO WINERY
 PROJECT ADDRESS: 2233 SULPHUR SPRINGS AVENUE, ST. HELENA, CA 95774
 PROJECT OWNER: MARCIANO WINERY
 PROJECT ARCHITECT: [Name]
 PROJECT ENGINEER: [Name]

SHEET INDEX

1. GENERAL SITE PLAN
 2. [Blank]
 3. [Blank]
 4. [Blank]
 5. [Blank]
 6. [Blank]
 7. [Blank]

RECEIVED
 JUL 14 2009
 NAPA CO. CONSERVATION
 DEVELOPMENT & PLANNING DEPT.

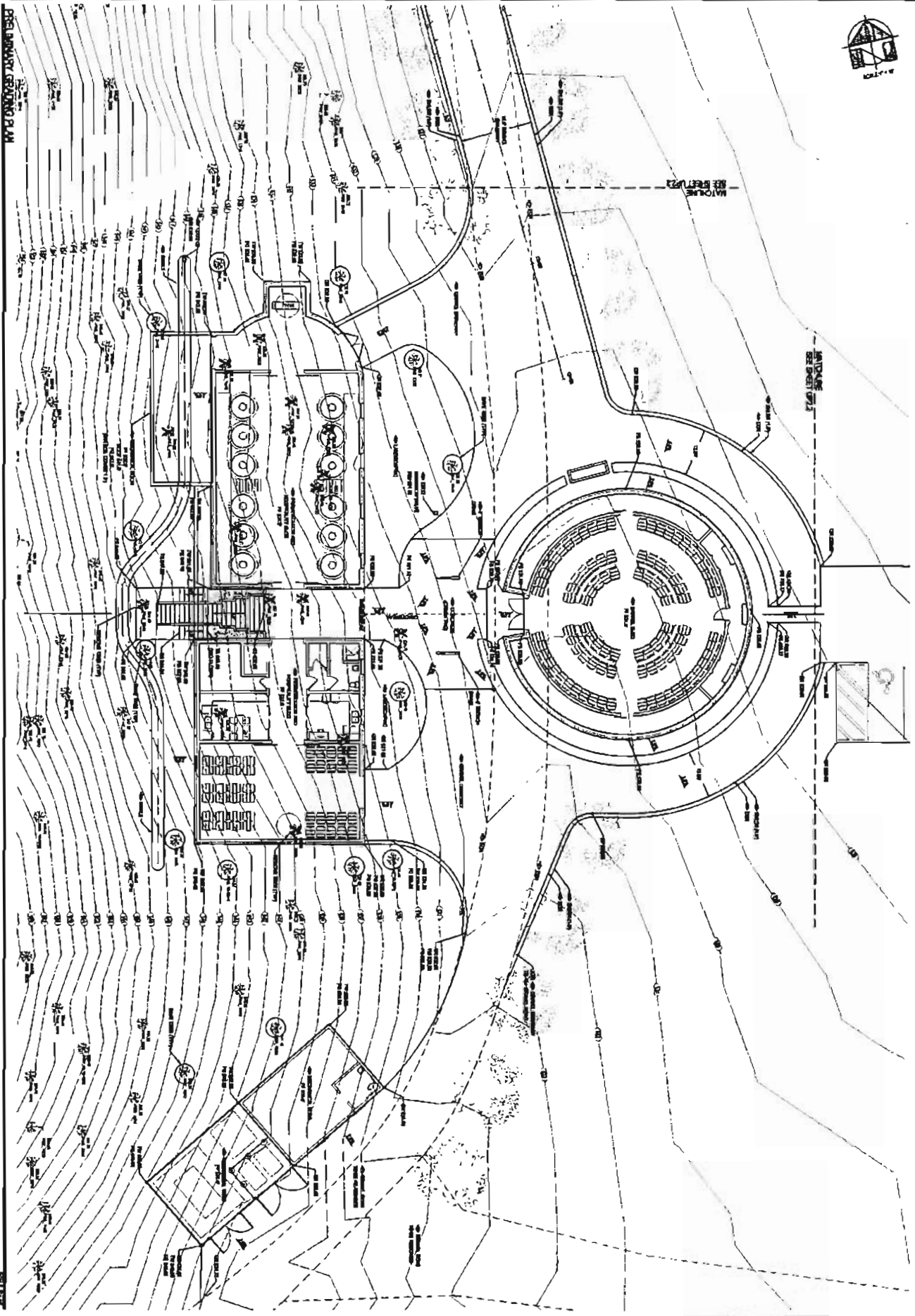
USE PERMIT PLANS
 COVER SHEET

DELTA CONSULTING & ENGINEERING
 1101 AMHERST STREET, SUITE 200, ST. HELENA, CALIFORNIA, 95774
 (707) 762-8800 • FAX (707) 762-8801

NOT TO SCALE
 ALL DIMENSIONS SHALL BE AS SHOWN UNLESS OTHERWISE NOTED.
 THE APPLICANT SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE LOCAL, STATE AND FEDERAL AGENCIES.

UP1.0
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MARCIANO WINERY
 2233 SULPHUR SPRINGS AVENUE
 ST. HELENA, CA 95774
 APN 027-000-001



PRELIMINARY GRADING PLAN



DATE	DESCRIPTION

PROJECT LOCATION
MARCINO WINERY
 2233 SULLYER EXPRESS AVENUE
 ST. HELENA, CA 94574
 APN 022-020-081

USE PERMIT PLANS
PRELIMINARY GRADING PLAN

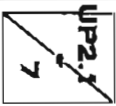
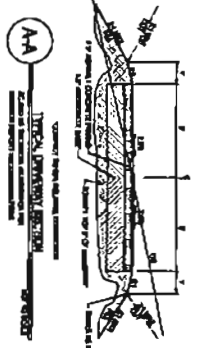
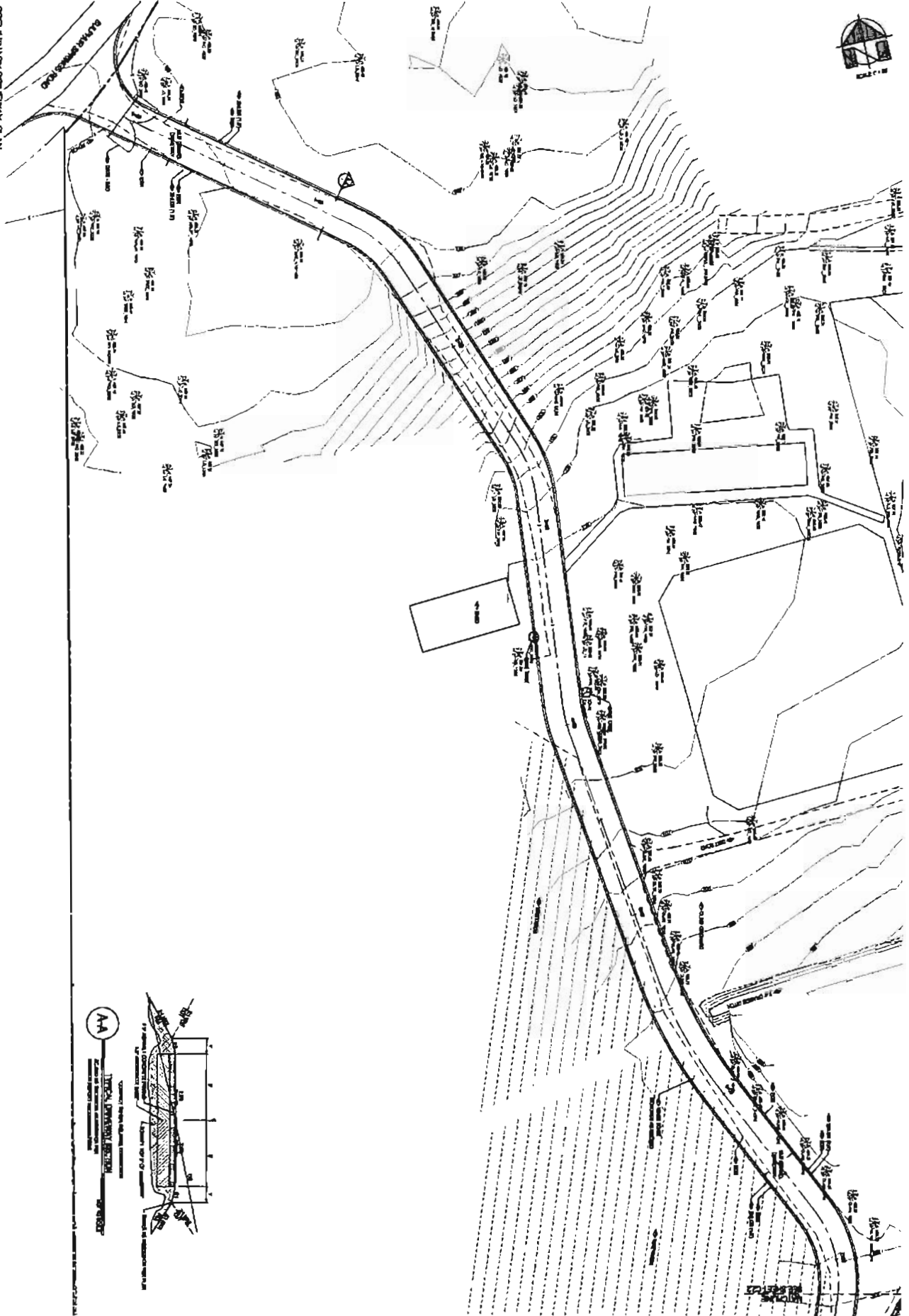
DELTA CONSULTING & ENGINEERS
 OF P.C.

 1104 WILSON AVENUE, SUITE 300, ST. HELENA, CALIFORNIA 94574
 707-444-8888 • 707-444-8889 fax

DISCLAIMER:
 This plan is prepared for the use of the client and is not to be used for any other purpose without the written consent of the engineer. The engineer is not responsible for any errors or omissions in this plan or for any consequences arising therefrom. The engineer is not responsible for any conditions or circumstances that may exist at the time of construction or for any conditions or circumstances that may arise thereafter. The engineer is not responsible for any conditions or circumstances that may exist at the time of construction or for any conditions or circumstances that may arise thereafter.



PRELIMINARY DRIVEWAY PLAN



DATE	
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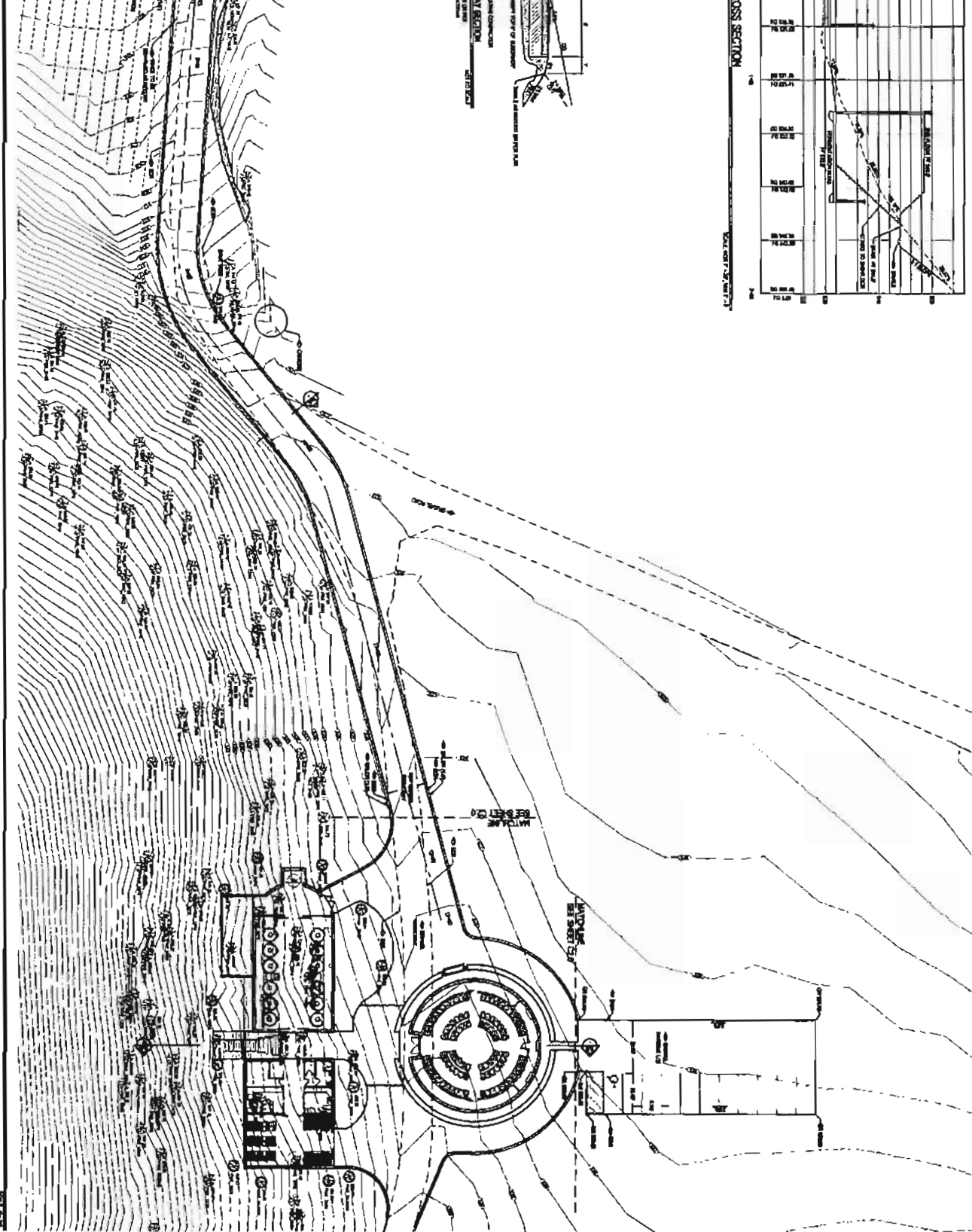
PROJECT LOCATION
MARCINAO WINERY
 2233 SULLY SPRING AVENUE
 ST. HELENA, CA 94574
 APN 027-020-021

USE PERMIT PLANS
PRELIMINARY DRIVEWAY PLAN

DELTA CONSULTING & ENGINEERING
 1101 ADAMS STREET, SUITE 202 ST. HELENA, CALIFORNIA 94574
 TEL: 707-444-8800 FAX: 707-444-8802

DISCLAIMER:
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PRELIMINARY DRIVEWAY PLAN

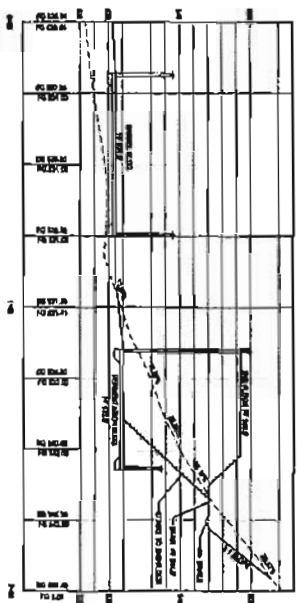


M

TYPICAL DRIVEWAY SECTION
 12" CONC. DRIVEWAY
 12" CONC. CURB
 12" CONC. SIDEWALK
 12" CONC. BASE COURSE
 12" CONC. SUBGRADE



B-A BRED BARNYARD BUILDING CROSS SECTION



UP22
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DATE	DESCRIPTION

PROJECT LOCATION
 MARCONO WINERY
 2233 BULFORD SPRINGS AVENUE
 ST. HELENA, CA 94754
 APR 02 02-01

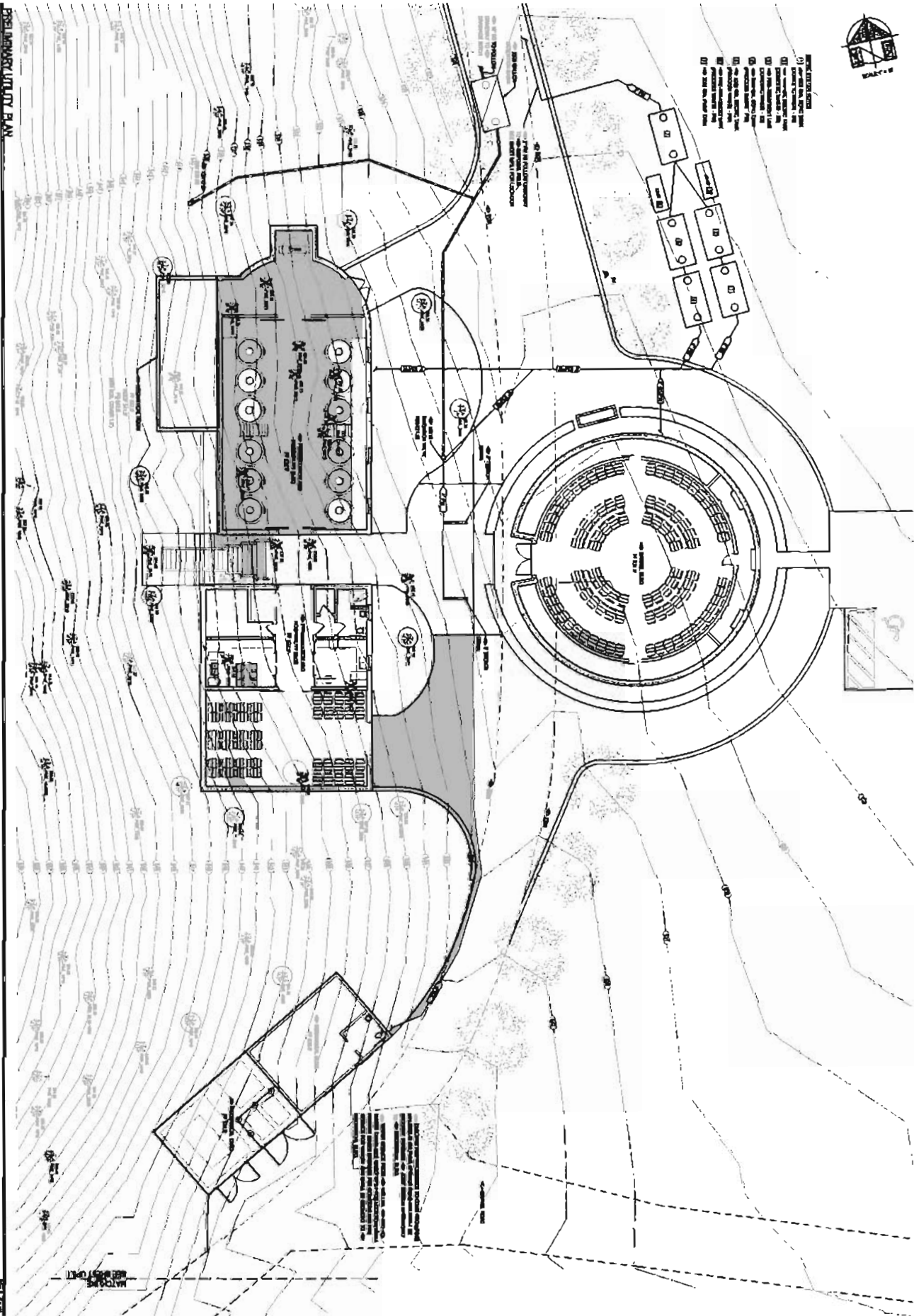
USE PERMIT PLANS
 PRELIMINARY DRIVEWAY PLAN

DELTA CONSULTING & ENGINEERS
 104 SHAW BLVD., SUITE 200, ST. HELENA, CALIFORNIA 94754
 707-264-6888 • 707-264-6828 fax

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- KEY TO SYMBOLS**
- (1) - 12" WATER MAIN
 - (2) - 18" WATER MAIN
 - (3) - 24" WATER MAIN
 - (4) - 30" WATER MAIN
 - (5) - 36" WATER MAIN
 - (6) - 42" WATER MAIN
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 - (499) - 3000" WATER MAIN



PRELIMINARY UTILITY PLAN

DATE: 07/11/11

UPS

7

NO.	DATE

PROJECT & LOCATION

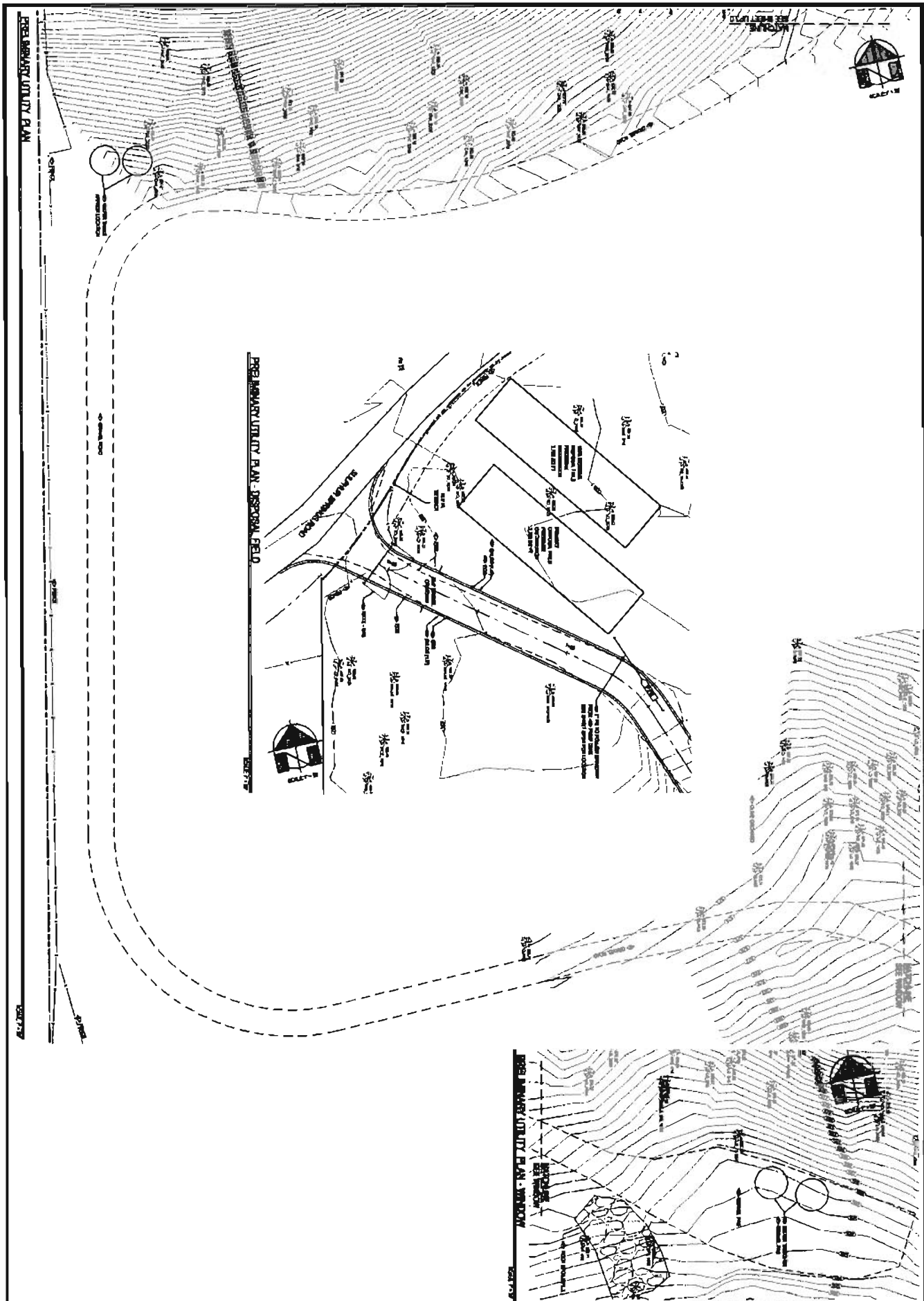
MARCINAO WINERY
 2233 SULLY/ST SPRINGS AVENUE
 ST. HELENA, CA 94574
 APR 02-02-011

USE PERMIT PLANS
PRELIMINARY UTILITY PLAN

DELTA CONSULTING & ENGINEERS
 1010 COMMERCIAL BLVD, SUITE 2000, ST. HELENA, CALIFORNIA 94574
 707-265-0000 • 707-265-0001

DISCLAIMER

This preliminary utility plan is based on information provided by the client and is not intended to be used for construction. It is the responsibility of the client to verify the accuracy of the information provided. The engineer and engineer-in-training are not responsible for any errors or omissions in this plan. This plan is not to be used for any other purpose without the written consent of Delta Consulting & Engineers.



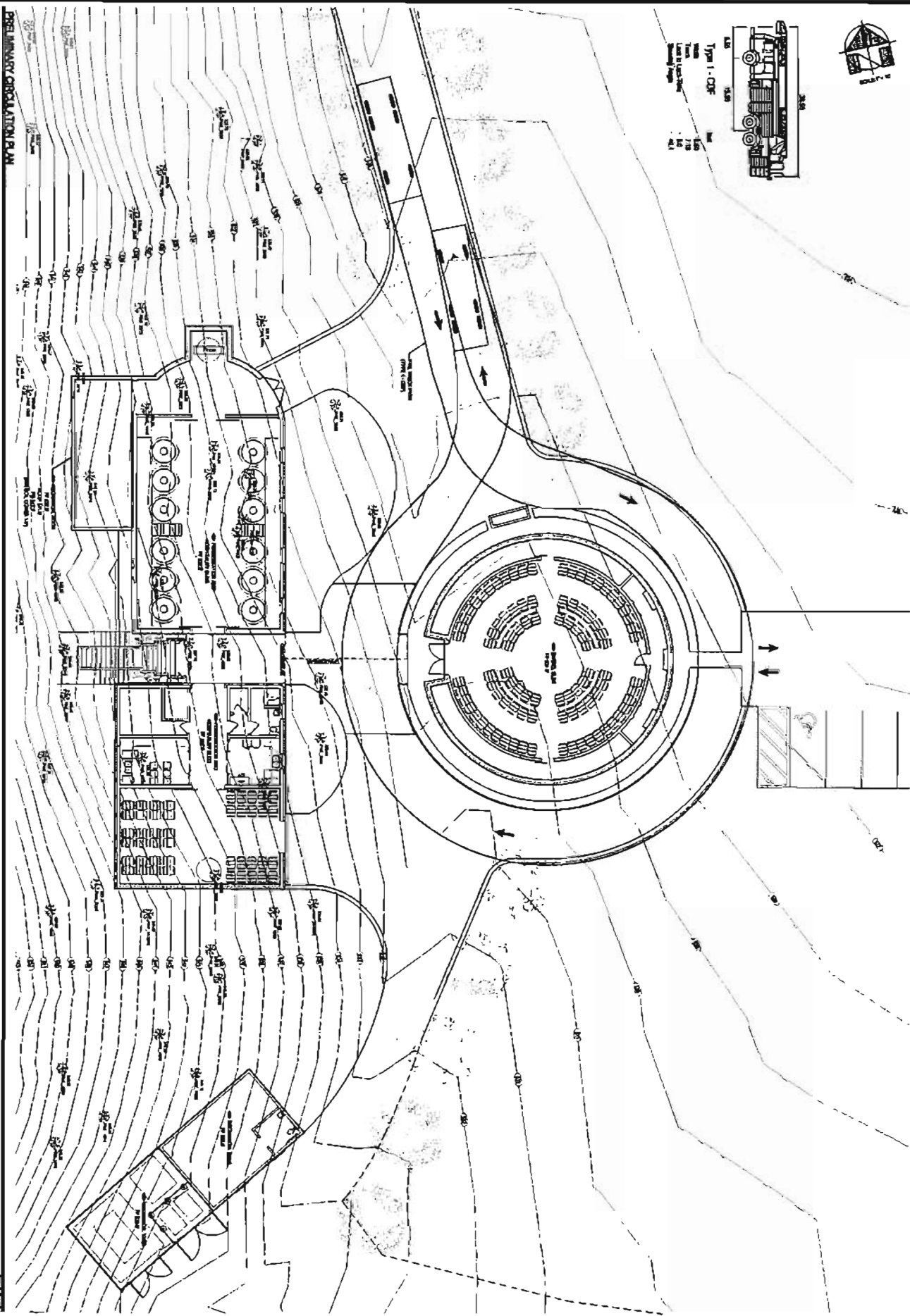
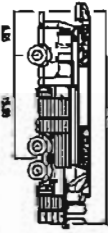
DATE	DESCRIPTION

PREPARED BY:
MARCINO WINERY
 2233 BULLHORN SPRINGS AVENUE
 ST. HELENA, CA 94574
 APM 027-030-081

USE PERMIT PLANS PRELIMINARY UTILITY PLAN

DELTA CONSULTING & ENGINEERING
 1104 ADAMS STREET, SUITE 200 • ST. HELENA, CALIFORNIA, 94574
 707-486-6666 • 707-486-6667 FAX

NOTICE:
 This plan is prepared for the use of the client and is not to be used for any other purpose without the written consent of the engineer. The engineer is not responsible for the accuracy of the information provided by the client. The engineer is not responsible for the accuracy of the information provided by the client. The engineer is not responsible for the accuracy of the information provided by the client.



PRELIMINARY CIRCULATION PLAN

UP4.0

7

DATE	
BY	
CHECKED	

PROJECT LOCATION:
MARCINAO WINERY
 2233 SULLY PALM SPRINGS AVENUE
 ST. HELENA, CA 94574
 APR 02-03-08 1

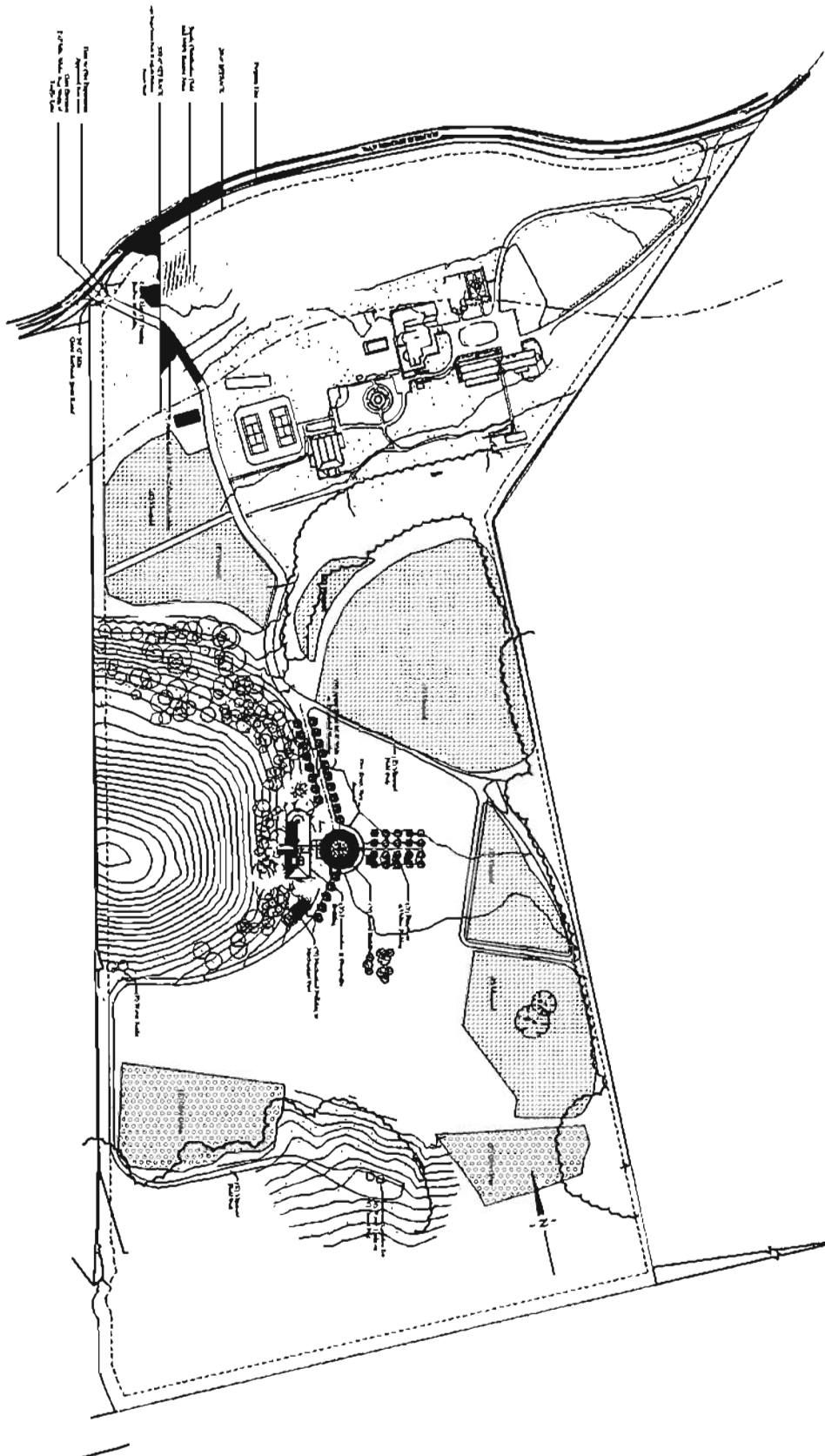
USE PERMIT PLANS
PRELIMINARY CIRCULATION PLAN

DELTA CONSULTING & ENGINEERS
 OF P.C. INC.

1101 ADAMS STREET, SUITE 200, ST. HELENA, CALIFORNIA 94574
 707-263-8888 • 707-263-8333 FAX

NOTICE: This plan is submitted as a preliminary plan and is subject to change without notice. It is not intended to be used for construction or for any other purpose without the approval of the engineer. The engineer's responsibility is limited to the design and construction of the project as shown on this plan. The engineer does not warrant the accuracy or completeness of the information provided on this plan. The user of this plan assumes all responsibility for its use. The engineer's liability is limited to the design and construction of the project as shown on this plan. The engineer does not warrant the accuracy or completeness of the information provided on this plan. The user of this plan assumes all responsibility for its use.

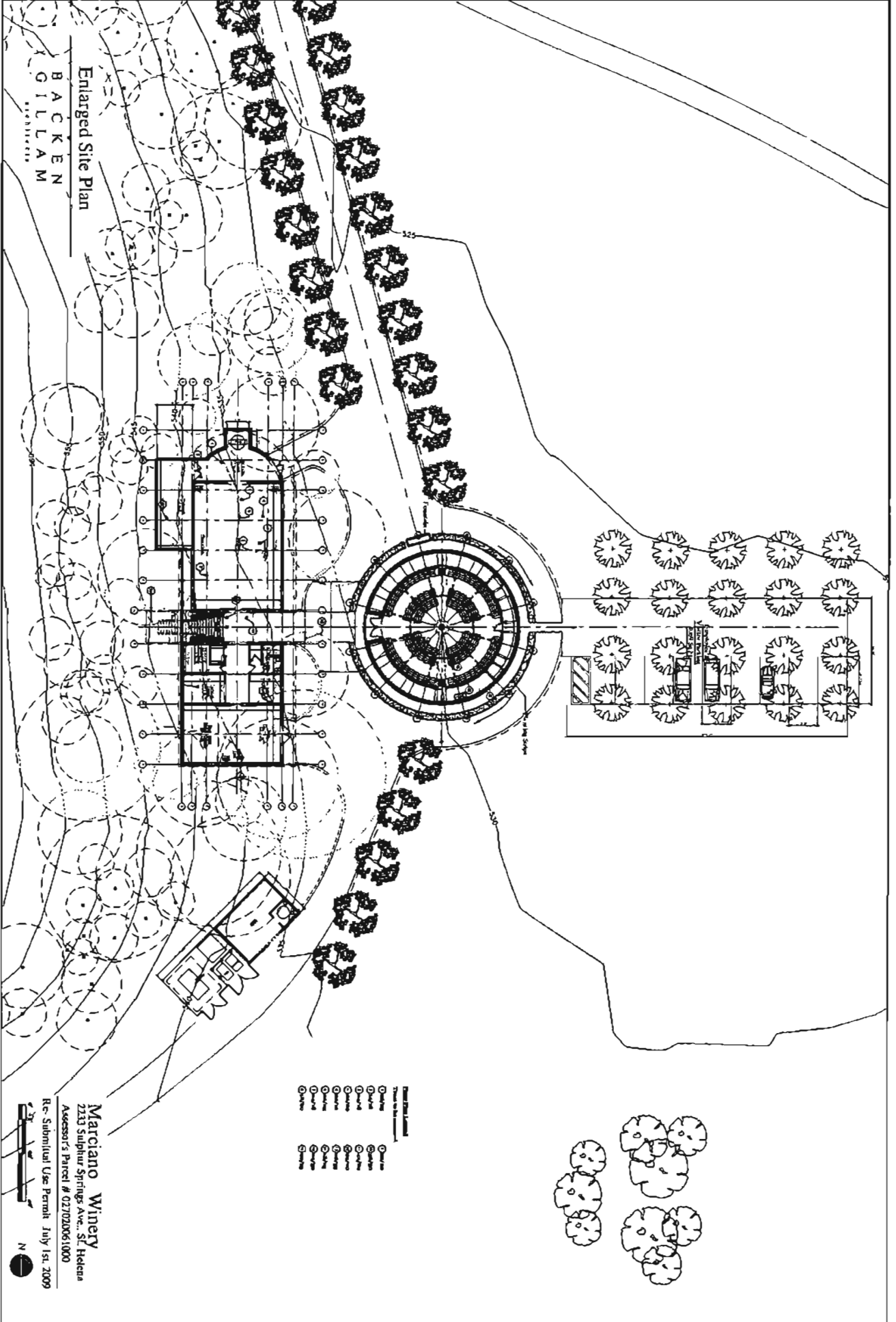
Site Plan
BACKEN
GILLAM
ARCHITECTS



Marciano Winery
 2233 Sulphur Springs Ave., St. Helena
 Assessor's Parcel # 027020061000
 Re-Submittal Use Permit July 1st, 2009



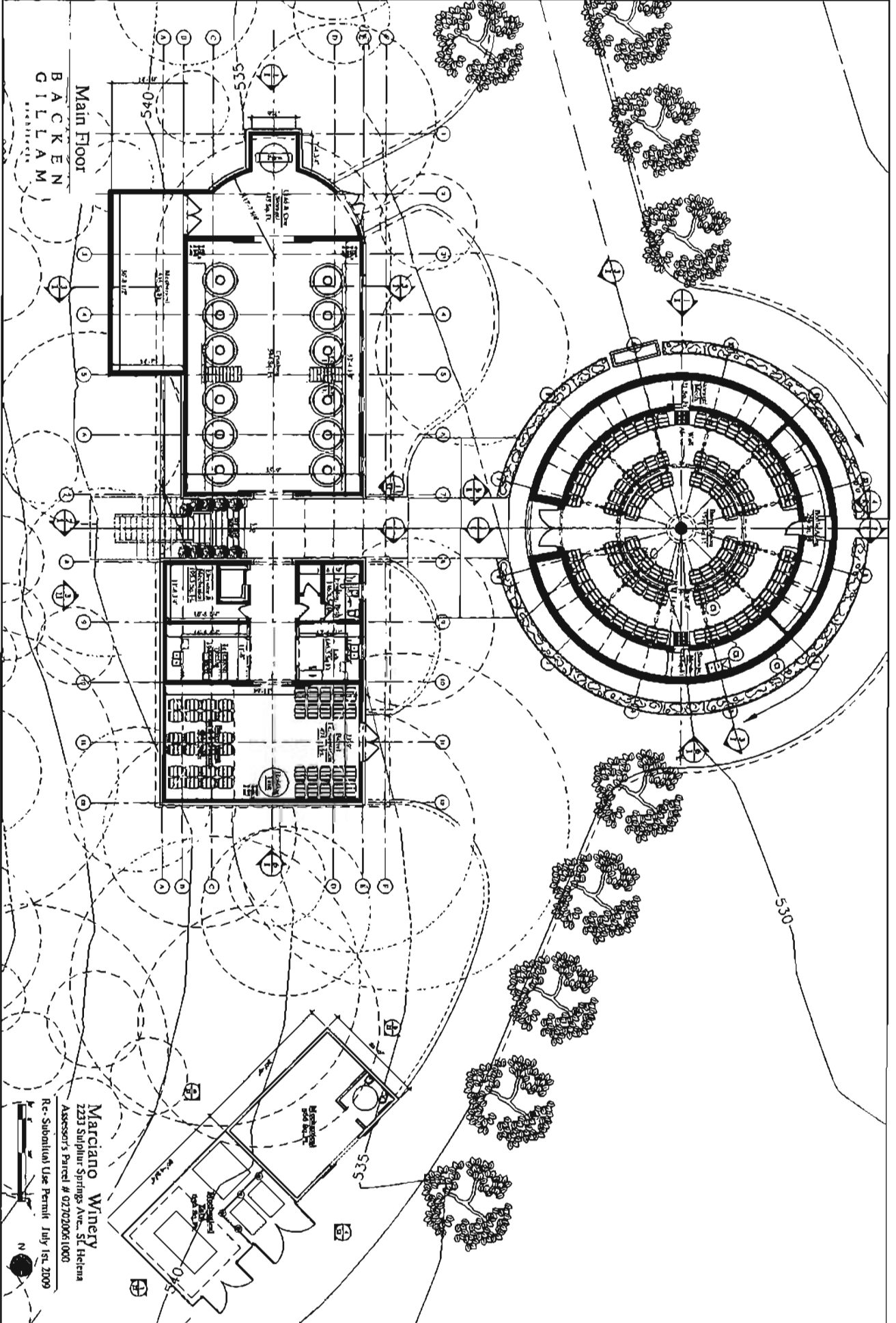
Enlarged Site Plan
BACKEN
GILLAM
ARCHITECTS



- Legend
- Existing
 - Proposed
 - Existing
 - Proposed
 - Existing
 - Proposed
 - Existing
 - Proposed
 - Existing
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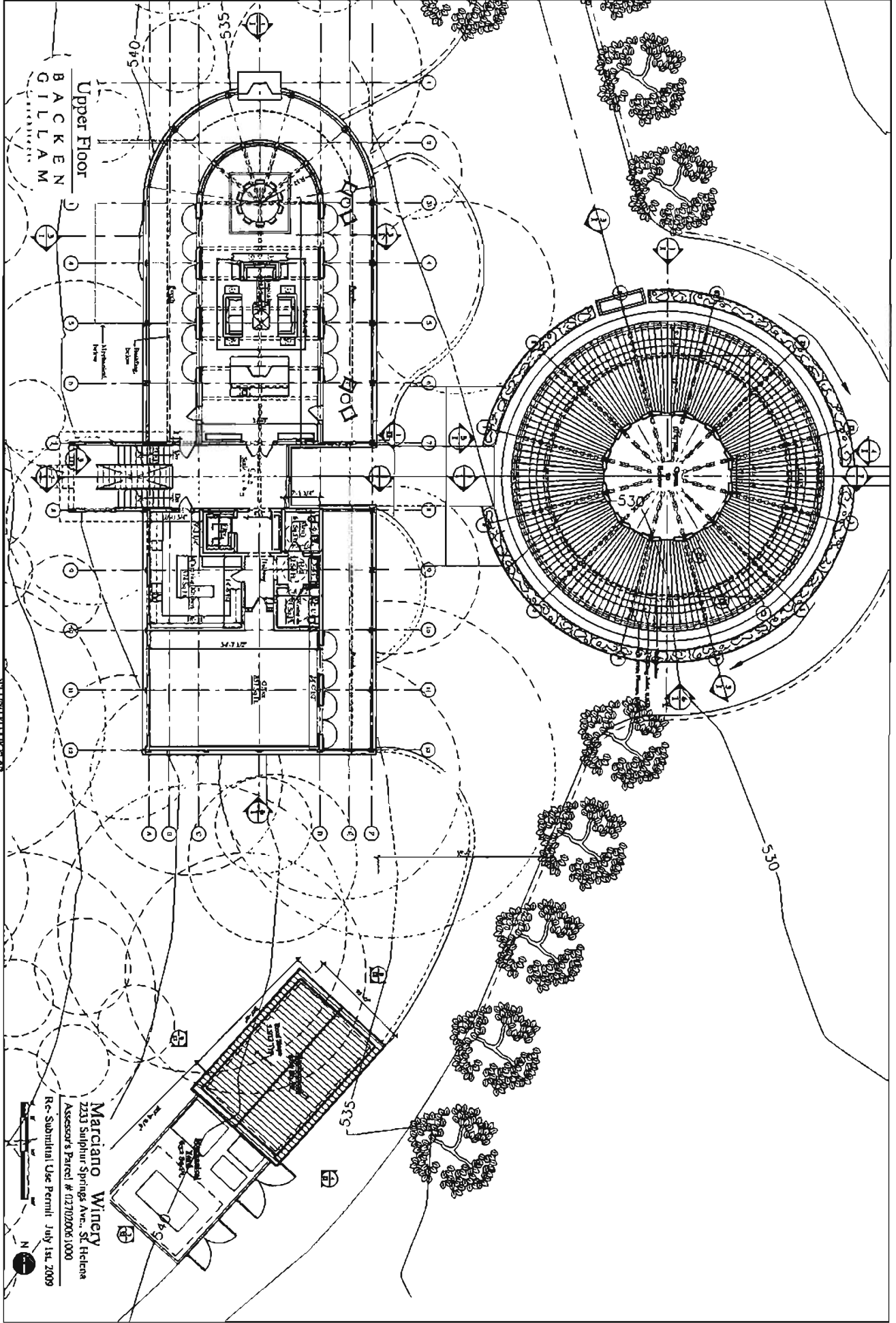
Marciano Winery
 2233 Sulphur Springs Ave., St. Helena
 Adessa's Parcel # 027020061000
 Re-Submittal Use Permit July 1st, 2009

Main Floor
BACKEN
GILLAM
ARCHITECTS



Marciano Winery
 2233 Sulphur Springs Ave., St. Helena
 Assessor's Parcel # 027020061000
 Re-Submittal Use Permit July 1st, 2009





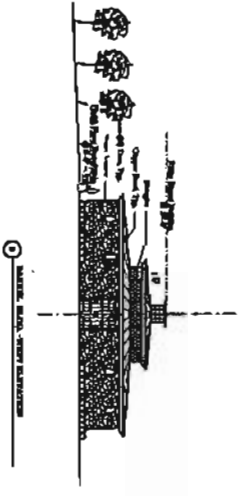
Upper Floor
 BACKEN
 GILLAM
 ARCHITECTS

Marciano Winery
 2233 Saffspur Springs Ave., St Helena
 Assessor's Parcel # 027020061000
 Re-Submittal Use Permit July 1st, 2009

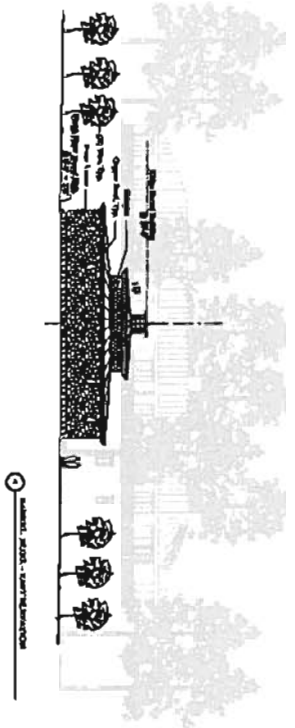




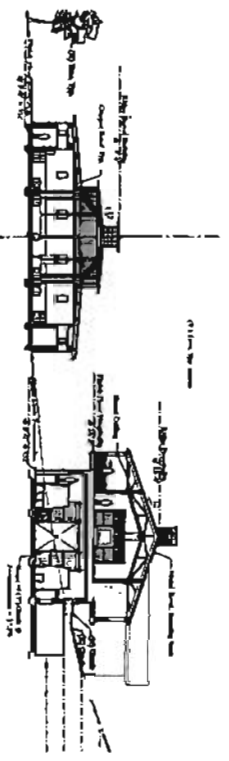
SECTION 3: PERIMETER EXTERIOR WALL - SECTION 31



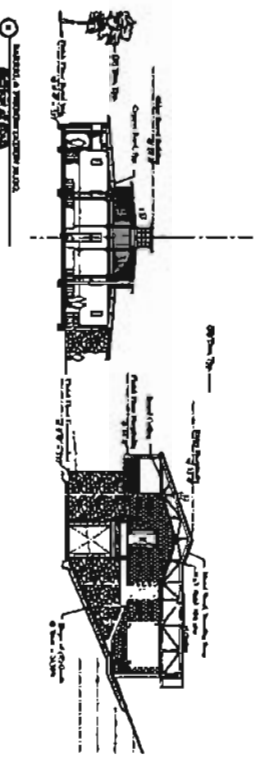
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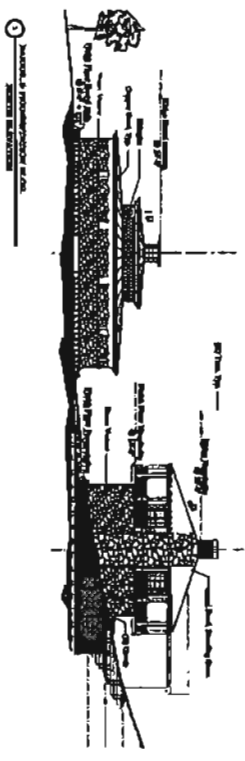
SECTION 5: PERIMETER EXTERIOR WALL - SECTION 33



SECTION 6: PERIMETER EXTERIOR WALL - SECTION 34



SECTION 7: PERIMETER EXTERIOR WALL - SECTION 35



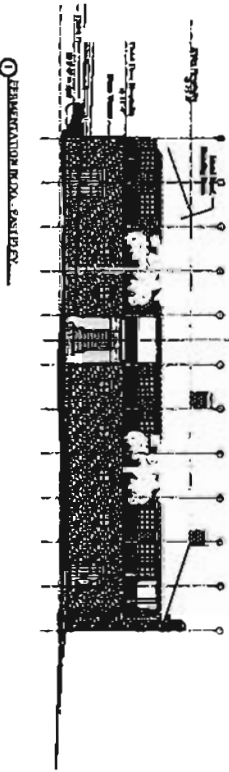
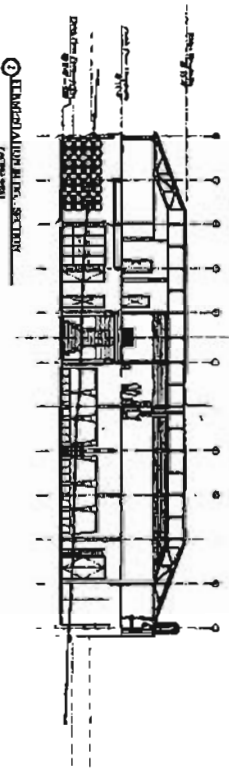
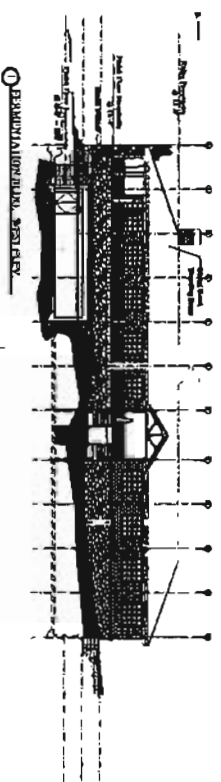
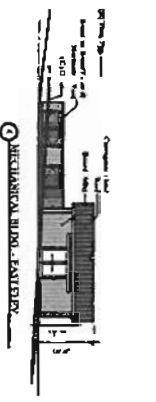
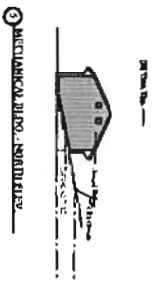
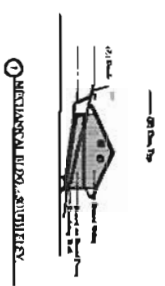
SECTION 8: PERIMETER EXTERIOR WALL - SECTION 36

Elevations & Sections I
B A C K E N
G I L L A M
 ARCHITECTS

Marciano Winery
 2233 Sulphur Springs Ave., St. Helena
 Ascension's Parish # 027020061000
 Re-Submittal Use Permit July 1st, 2009



Elevations & Sections II
B A C K E N
G I L L A M
ARCHITECTS



Marciano Winery
2233 Sulphur Springs Ave., St Helena
Assessor's Parcel # 027020061000
Re-Submittal Use Permit July 1st, 2009

B A C K E N
G I L L A M
a r c h i t e c t s

August 18, 2009

MEP Equipment Space Allocation:

Mechanical Building:

- Main electrical service point for distribution to all winery buildings, transformer(s), main electrical panels.
- Fire pump location, fire pump fuel storage, fire pump control and monitoring, fire alarm control and monitoring.
- Boiler, hot water storage tank
- Air compressor and compressed air storage tank
- Canisters of compressed gasses for winemaking will be regulated and distributed from this point
- Fork lift storage and charging station
- Glycol storage tank (for mechanical yard refrigeration system)
- Shelving and storage for maintenance
- Restroom for maintenance and vineyard workers

Mechanical Service Yard:

- Refrigeration system, Glycol pump skid and condensing unit(s) for fermentation tank heating and cooling and Barrel Room radiant cooling.
- Trash and recycling dumpster location
- Storage of crush equipment when not in use and exterior storage of minor maintenance equipment (i.e. extension ladders, etc.)

Main Winery Building:

- Elevator and mechanical room is for the elevator equipment and for a domestic hot water heater. Electrical panels and lighting control panels, electrical transformer. Security alarm panel location.
- The large mechanical space is for:
 - location of fermentation ventilation/mechanical/CO2 removal system
 - Glycol system distribution valve location
 - Mechanical system for barrel storage
 - Mechanical system for hospitality/tasting/lab/office heating, cooling, and ventilation
 - Cold room/case good mechanical system
 - Electrical panel(s) and transformer
- Roof top mechanical well is for kitchen ventilation and make up air system.

Barrel Building: (Round building)

- Building designed to be double walled to be highly insulated for consistency of temperature and humidity of barrel room. Surrounding mechanical and storage spaces are for:
 - Glycol distribution valve location for in floor and/or wall radiant cooling system.
 - Ventilation/CO2 removal system
 - Mechanical system for bottle aging
 - Electrical panel and lighting control panel location