



A Tradition of Stewardship  
A Commitment to Service

FILE # 29-0540

**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 Date Submitted: 12/23/09  
TYPE OF APPLICATION: Large Permit Mag Mod Date Published: \_\_\_\_\_  
REQUEST: \_\_\_\_\_ Date Complete: \_\_\_\_\_

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

PROJECT NAME: FEATHERED HORSE VINEYARDS (AKA LAKE RIDGE VINEYARDS)

Assessor's Parcel #: 032-010-068 Existing Parcel Size: 42.26 ACRES

Site Address/Location: 90 LONG RANCH ROAD, ST. HELENA, CA 94574  
No. Street City State Zip

Property Owner's Name: EDWARD P. FITTS

Mailing Address: 353 FAIRVIEW ROAD, COATESVILLE, PA 19320  
No. Street City State Zip

Telephone #: 610)322-8154 Fax #: 610)383-9650 E-Mail: mwren@ptd.net

Applicant's Name: LAKE RIDGE PARTNERS, LLC

Mailing Address: 353 FAIRVIEW ROAD, COATESVILLE, PA 19320  
No. Street City State Zip

Telephone #: 610)322-8154 Fax #: 610)383-9650 E-Mail: mwren@ptd.net

Status of Applicant's Interest in Property: TENANT

Representative Name: KELLY J. BERRYMAN c/o BERRYMAN & MONTALBANO

Mailing Address: PO BOX 513, CALISTOGA, CA 94515  
No. Street City State Zip

Telephone #: 707)942-0750 Fax #: 707)942-6755 E-Mail: kellyberryman@comcast

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.

Edward P. Fitts 12/23/09  
Signature of Property Owner Date

Edward P. Fitts  
Signature of Applicant Date

Edward P. Fitts  
Print Name

Edward P. Fitts Manager  
Print Name

TO BE COMPLETED BY CONSERVATION, DEVELOPMENT AND PLANNING DEPARTMENT

\*Application Fee Deposit: \$ 700.- Receipt No. 70009 Received by: ms Date: 12/23/09

\*Total Fees will be based on actual time and materials

**PROJECT STATEMENT  
FEATHERED HORSE VINEYARDS  
90 LONG RANCH ROAD, SAINT HELENA**

**Applicant and Property Owner:**

Lake Ridge Partners LLC  
c/o Edward P. Fitts, Manager  
353 Fairview Road  
Coatesville, PA 19320  
(610) 322-8154

**Representative:**

Kelly J. Berryman  
Berryman & Montalbano  
PO Box 513  
Calistoga, California 94515  
(707) 942-0750

**Property Identification:**

90 Long Ranch Road  
St. Helena, CA 94574  
APN: 032-010-068

**ACREAGE:** ±42.26 acres

**GENERAL PLAN AND ZONING DESIGNATION**

Agricultural Watershed/AWOS

**PROJECT DESCRIPTION**

Applicant desires to relocate the site of a recently approved permit for a small winery with associated caves to an alternate site on the property. Production capacity will not change. The new site presents an opportunity for a modestly expanded footprint to accommodate additional storage, more spacious production operations and additional hospitality functions. The overall design and look of the winery echoes the approved design, with changes as appropriate to adapt to the new setting.

1. **Project Setting:** Feathered Horse Vineyards (formerly Lake Ridge Vineyards) estate is located in the eastern hills above Silverado Trail south of Highway 128 overlooking Lake Hennessey. The parcel is accessed via Long Ranch Road. The new site is located at the bottom of the private driveway that leads to the main residence and vineyards. The winery has been designed to focus production activities behind the building and out of view of Long Ranch Road. Other uses of the property include a 10 acre vineyard and private residence.

2. **Purpose of Modification:** Applicant proposes to relocate the winery and associated caves in response to feasibility issues that surfaced in planning for construction. Test borings conducted by geological engineers for the winery site and the caves disclosed that the rock is both extremely hard (30,000 psi) and highly fractured. Because the caves are shallow, the combination of factors results in extreme difficulty in

excavation and the possibility of cave collapse. The density of the rock suggests to a certainty that blasting will be necessary. The effect of the blasting is likely to weaken and dislodge the already fractured rock and potentially result in collapse of the shallow cover.

An additional benefit to relocation of the winery is elimination of the need to widen the narrow private access drive to achieve County Road Standard width of 20' including shoulder. The road widening anticipated the removal of approximately 27 mature trees from the property. During construction planning, engineering revealed the potential for *additional* tree removal due to construction of high retaining walls to support hillside cuts. Relocation of the winery to the lower portion of the private drive is a simpler access point.

While the building footprint has increased, the overall project impact on the environment is reduced. The redesigned project benefits from better functionality at less cost and development. As demonstrated by the Defensible Space Exhibit prepared by Lail Design Group, the anticipated trees to be removed for construction and compliance with Cal Fire's Defensible Space requirements is less than the anticipated tree removal at the prior knoll-top site. The overall area of the development project is greatly reduced, preserving more of the site's open space and natural environment.

3. Marketing Plan: The winery marketing plan is consistent with other wineries of its size and includes tours and tastings by appointment only and six (6) special events. Tours and tastings will occur any day between Monday and Saturday, normally conducted between 10:00 a.m. and 4:00 p.m. The special events shall be limited to 20 persons per event; no tours will be scheduled during special events. Winery marketing activities will not commence earlier than 10:00 a.m. and will cease by 10:00 p.m. Timing for evening events will be after 6:00 p.m. in order to avoid the peak commute hours on weekdays. Special events may be catered. No food will be prepared on site.

4. Construction. Construction will remain similar to the construction anticipated in the prior application. The applicant anticipates a rustic barn design with a stone veneer base and corrugated metal panels and roof. The applicant intends to incorporate solar panels above the loading area to enhance the environmental compatibility and provide limited shade to its employees. The finished winery is intended to complement the surrounding aesthetic beauty of the stark oak and chaparral scrub hillside, including use of the natural rock for the base and native and drought resistant landscape features. Parking has been located near the back of the project with some screening to minimize its visibility to passing travelers. Overflow parking during special events can be accommodated along the area between the winery site and the private drive.

5. Water Supply and Wastewater Disposal: The water supply for the winery will be sourced from a newly developed underground well on the subject parcel which produces approximately 20 gallons per minute. In addition, Applicant has access to water from an existing water agreement granting use of at least 4000 gallons of water per day and

additional water necessary for up to 4 acres of vineyards. The new well is connected to an existing concrete tank with a capacity to hold 110,000 gallons.

The permit modification does not change the anticipated water requirements for the project or the site. The prior Phase I Water Availability Analysis prepared by Delta Consulting & Engineering, projecting sufficient availability of water for the proposed Project and other current and proposed uses is incorporated by reference. Water use for Applicant's Project is well within the allowable allotment of water for the subject parcel.

The winery is relocated near the area previously approved for septic and process waste disposal. The Applicant has conducted additional test pit evaluations and moved the septic and disposal fields slightly to accommodate the cave setback regulations. An updated Feasibility Report prepared by Delta Consulting and Engineering is included with the application.

6. Safety and Traffic Considerations: Access to the project site from Highway 128 is via Long Ranch Road. The relocation of the winery makes emergency vehicle access easier by avoiding the need to travel the private drive and enter through remote controlled gates. Water for fire protection will be available from the on-site 110,000 gallon concrete tank, a portion of which shall be dedicated as a reserve for fire protection. Traffic characteristics are only minimally changed by the proposed modification and an updated Traffic Information Sheet is included in the application.

7. Site Considerations: A review of Napa County GIS Information identifies possible archeological sites and special plants at the Project site. In the course of preparing the prior use permit application, Tom Origer & Associated prepared an updated Cultural Resource Study (based upon the study prepared for vineyard development) and again found no indications of sensitive resources within the project vicinity. Notification of the proposed project was submitted to local native cultures without response.

In connection with the vineyard development, Applicant engaged Kjeldson Biological Consulting to prepare a floristic survey of the property. For purposes of this modification, Applicant engaged Kjeldson to perform additional site review with respect to the proposed project site to determine the potential for any sensitive species or flora. A copy of the Preliminary Site Review prepared by Kjeldson Biological Consulting is enclosed with the Application. The Kjeldson review did not find any evidence for special-status species or vegetation to support special-status species. The project area does not contain any unique habitat or plant populations. The review further noted that the project will not impact any sensitive habitat, riparian vegetation, wetlands or significantly impact any biological resource.

**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.) Per approved permit.

- |   |   |
|---|---|
| a. <u>  E  </u> crushing                              | g. <u>  E  </u> underground waste disposal                  |
| b. <u>  E  </u> fermentation                          | h. <u>  E  </u> above-ground waste disposal                 |
| c. <u>  E  </u> barrel ageing                         | i. <u>  E  </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>  E  </u> caves:                                | l. <u>  E  </u> tours/tastings:                             |
| use:  | <u>  N  </u> public drop-in                                 |
| <u>  E  </u> barrel storage                           | <u>  E  </u> public by appointment                          |
| <u>  E  </u> case goods storage                       | <u>  E  </u> wine trade                                     |
| <u>  N  </u> other _____                              | m. <u>  E  </u> retail wine sales                           |
| accessibility to public:                              | <u>  N  </u> public drop-in                                 |
| <u>  </u> none – no visitors/tours/events             | <u>  E  </u> public by appointment                          |
| <u>  E  </u> guided tours only                        | n. <u>  N  </u> public display of art or wine-related items |
| <u>  </u> public access – no guides/unescorted        | o. <u>  N  </u> food preparation                            |
| <u>  E  </u> 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): Six annual events with no more than 20 people per event;

All food service will be catered. Tours and tastings daily  
consistent with existing use permit guidelines.

See Project Statement for details.

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): Food service will be exclusively  
in conjunction with marketing events and will be catered.

4. **Production Capacity.**

- a. existing capacity: 10,000 gallons date authorized: 8/5/2009  
b. current maximum actual production (year): none ( )  
c. proposed capacity: 10,000 gallons/year

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: 23,866 square feet  
 b. percent of total parcel: 1.3%
8. **Production Facility.** (see c below – include the square footage of all floors for each structure)  
 a. square feet: 15,361
9. **Accessory Use.** (see d below – maximum permitted 40% of the production facility)  
 a. square feet: 2975  
 b. percent of production facility: 1.9%

**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

<b>All paved or impervious ground surface areas of the production facility:</b>	
Footprint of all winery structures	6667 square feet
Outside work areas	3060 square feet
Tank areas	
Storage areas (excluding caves)	
<b>All paved areas:</b>	
Parking areas	included in loading/work areas
Loading areas	2552 square feet
Walkways	1900 square feet
Access driveways to the public or private rd	9687 square feet
<b>Above-ground wastewater and run-off treatment systems:</b>	
Wastewater pond or SDSD	
Spray disposal field	
Parcel size: <u>42.26</u> acres	Percent of winery coverage of parcel size: <u>1.3</u> %
Total winery coverage: <u>.55</u> acres	

### 2. PRODUCTION FACILITY

<b>Total square footage within structures and caves utilized for the following:</b>	
Crushing and fermenting	3052
Fermenting (barrel)	842
<del>winery</del> cellar work area	2272
Bulk & bottle storage	7362
Shipping	
Receiving	
Laboratory /Tech Tasting	440
Equipment storage & maintenance facilities (excludes fire protection facilities)	1313
Employee-designated restrooms	80
<b>Total square footage of production facility:</b>	<u>15,361</u>

### 3. ACCESSORY USE

<b>Total square footage within structures and caves utilized for the following:</b>	
Office space	230
Lobbies/waiting rooms	432
Conference/meeting rooms	900
Non-production access hallways	180
Kitchens (employee break room)	205
Tasting rooms (private & public areas)	
Retail space areas	335
Libraries	413
Visitor restrooms	280
Art display areas	
Any other areas within the winery structure not directly related to production	
<b>Total square footage of accessory use space:</b>	<u>2975</u>
<b>Percent of accessory use to production use:</b>	<u>1.9%</u>

**INFORMATION SHEET**

**I. USE**

- A. Description of Proposed Use (attached detailed description as necessary) (including where appropriate product/service provided): Relocation of approved winery and caves to new site on property
- B. Project Phases:  one  two  more than two (please specify): \_\_\_\_\_
- C. Estimated Completion Date for Each Phase: Phase 1: 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: Extend utility (PGE and ATT) lines and water lines.
- F. Additional Licenses/Approval Required:
- District: \_\_\_\_\_ Regional: \_\_\_\_\_  
State: ABC Federal: TTB

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

- A. Floor Area/Impervious area of Project (in square ft): 23,866  
Proposed total floor area on site: 10,561 (excludes caves)  
Total development area (building, impervious, leach field, driveway, etc.): 34.041 (includes caves)  
New construction: \_\_\_\_\_  
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: 1313 offices: 230  
sales: 1667 caves: 7775 other: 7351  
septic/leach field: 2400 roads/driveways: 17,199 (includes walkways, outside work areas)
- C. Maximum Building Height: existing structures: n/a new construction: 34'3"
- D. Type of New Construction (e.g., wood-frame): light guage steel, stone, metal siding and roof
- E. Height of Crane necessary for construction of new buildings (airport environs): n/a
- F. Type of Exterior Night Lighting Proposed: low level, down 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):  
 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 (approved)	Proposed
A. Total On-Site Parking Spaces:	<u>6</u>	<u>10</u>
B. Customer Parking Spaces:	<u>4</u>	<u>6</u>
C. Employee Parking Spaces:	<u>2</u>	<u>4</u>
D. Loading Areas:	<u>1</u>	<u>1</u>



IV. TYPICAL OPERATION	(approved) <u>Existing</u>	<u>Proposed</u>
A. Days of Operation:	<u>M-Sat</u>	<u>M-Sat</u>
B. Expected Hours of Operation:	<u>8am - 5pm</u>	<u>8am - 5pm</u>
C. Anticipated Number of Shifts:	<u>1</u>	<u>1</u>
D. Expected Number of Full-Time Employees/Shift:	<u>1</u>	<u>4</u>
E. Expected Number of Part-Time Employees/Shift:	<u>1</u>	<u>0</u>
F. Maximum Number of Visitors		
• busiest day:	<u>10</u>	<u>10</u>
• average/week:	<u>10</u>	<u>10</u>
G. Anticipated Number of Deliveries/Pickups		
• busiest day:	<u>1</u>	<u>1</u>
• average/week:	<u>1</u>	<u>1</u>
V. SUPPLEMENTAL INFORMATION FOR SELECTED USES		
A. Commercial Meeting Facilities Food Serving Facilities		
• restaurant/deli seating capacity:	_____	
• bar seating capacity:	_____	
• public meeting room seating capacity:	_____	
• assembly capacity:	_____	
B. Residential Care Facilities (6 or more residents) Day Care Centers	<u>Existing</u>	<u>Proposed</u>
• type of care:	_____	_____
• total number of guests/children:	_____	_____
• total number of bedrooms:	_____	_____
• distance to nearest existing/approved facility/center:	_____	_____

**TRAFFIC INFORMATION**

<b>Project Trip Generation</b>							
	<b>Personnel / Visitors</b>			<b>Vehicle Trips</b>			
	<b>Operations Daily M - F</b>	<b>Marketing Events</b>		<b>Operations Daily M - F</b>	<b>Marketing Events</b>		
		<b>Minimum</b>	<b>Maximum</b>		<b>Minimum</b>	<b>Maximum</b>	
<b>Operating Hours</b>	8 - 5	8 - 5	closed	8 - 5	8 - 5	closed	
			Sundays			Sundays	
<b>Employees</b>				<b>Employee Trips</b>			
Full-Time	4	4	4	Full-Time	8	8	8
Seasonal Peak	4	0	4	Seasonal Peak	8	0	8
Peak Hours				Peak Hours			
<b>Total Employees</b>	<b>8</b>	<b>4</b>	<b>8</b>	<b>Total Employee Trips</b>	<b>16</b>	<b>8</b>	<b>16</b>
<b>Event Support Staff</b>				<b>Event Support Staff</b>			
Full-Time				Full-Time			
Seasonal Peak				Seasonal Peak			
<b>Total Support Staff</b>				<b>Total Support Staff Trips</b>			
<b>Visitors</b>	<b>4</b>	<b>6</b>	<b>10</b>	<b>Visitor Trips</b>	<b>2</b>	<b>3</b>	<b>4</b>
Peak Hours	2	4	6	Peak Hours	1	2	2
<b>Total Visitors</b>	<b>4</b>	<b>6</b>	<b>10</b>	<b>Total Visitor Trips</b>	<b>2</b>	<b>3</b>	<b>4</b>
				<b>Total Trucks - Deliveries, Shipping, etc. Trips</b>	ave 1	per week	
<b>Grand Total</b>	<b>12</b>	<b>10</b>	<b>18</b>				
Provide supporting documentation for trip generation rates							
Submit separate spreadsheets for existing & proposed operations, include a trip generation grand total.							

	<b>Number of People Onsite</b>				
	<b>Full-Time</b>	<b>Seasonal Peak</b>	<b>Marketing Events</b>	<b>Marketing Events</b>	<b>Marketing Events</b>
<b>No. Employees</b>	4	8	8		
<b>Support Staff, caterers, clean-up, etc.</b>					
<b>Visitors</b>	10	10	20		
<b>Residents</b>	0	0	0		
<b>Grand Total</b>	<b>14</b>	<b>18</b>	<b>28</b>		

APPS-Traffic Information



**Winery Visitors and Employee Information**

Winery Hours:	8-5 M-S
Maximum Visitors per day:	10
Full-time Employees:	4
Part-time Employees:	0
Seasonal/Harvest Employees:	4
Gallons of wine per year:	10,000
Days open per month:	26
Maximum Visitors per month:	260
Average Visitors per month (25% of max):	65

**Napa County Winery Traffic Generation Characteristics**

Employee Auto Occupancy:	1.05	Employee autos:	3.8	Trips:	7.6	full time
Trips per day per auto:	2	half-hour lunch				
	3.2	hour lunch (full-time)				
	2	hour lunch (part-time)				
	2	seasonal	3.8	7.6		seasonal
Trips per day per auto (weekday PM peak):	1	half-hour lunch				
	1	hour lunch (full-time)				
	1	hour lunch (part-time)				
	0	seasonal				
Visitor Auto Occupancy (visitors/auto):	2.6	weekday				
	2.8	weekend				

**Visitor - 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 (max):	1.65	x average Saturday
Average Sunday (min):	0.80	x average Saturday
Peak Sunday:	2.00	x average Sunday
Peak Weekend Hour (winery (3-4pm)):	0.57	x total for weekend day involved (min)
Peak Weekend Hour (winery (3-4pm)):	0.57	x total for weekend day involved (max)
Average 5-day week(M-F):	1.30	x average weekend
Average Weekday:	0.20	x average 5-day week
Peak Weekday Hour (Winery (3-4pm)):	0.57	x total for weekday involved
(Roadway PM peak(4-5pm)):	0.38	x total for weekday involved

**Visitors:**

**Trips (visitors/auto occupancy):**

107.3	38.3	
14.3	5.1	
7.6	2.7	
10.0	3.6	weekend max
6.1	2.2	weekend min
10.0	3.6	
3.5	1.2	weekend min
5.7	2.0	weekend max
18.6	7.2	
3.7	1.4	M-F
2.1	0.8	M-F
1.4	0.5	

**Service Vehicles:**

Grapes (36 days (6 weeks)/season):	1.52	trips / 1000 gals / season
Materials/Supplies (250 days/year):	1.47	trips / 1000 gals / year
Case Goods (250 days/year):	0.80	trips / 1000 gals / year

**Trips:**

15.2	per season
14.7	per year
8.0	per year

## 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

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### 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

## WATER SUPPLY/WASTE DISPOSAL INFORMATION SHEET

	<u>Domestic</u>	<u>Emergency</u>
<b>I. WATER SUPPLY</b>		
A. Proposed source of Water (eg., spring, well, mutual water company, city, district, etc.):	<u>well</u>	<u>tank</u>
B. Name of Proposed Water Supplier (if water company, city, district): annexation needed?	<u>private</u> <input type="checkbox"/> Yes <input type="checkbox"/> No	<u>private</u> <input type="checkbox"/> Yes <input type="checkbox"/> No
C. Current Water Use (in gallons/day): Current water source:	<u>3445.67</u> (permit) <u>well</u>	<u>n/a</u> <u>well</u>
D. Anticipated Future Water Demand (in gallons/day):	<u>3445.67</u>	<u>n/a</u>
E. Water Availability (in gallons/minute):	<u>20</u>	<u>20</u>
F. Capacity of Water Storage System (gallons):	<u>110,000</u>	<u>110,000</u>
G. Nature of Storage Facility (eg., tank, reservoir, swimming pool, etc.):	<u>concrete tank</u>	<u>concrete tank</u>
F. Completed Phase I Analysis Sheet (Attached):		
<b>II. LIQUID WASTE</b>	<u>Domestic</u> (sewage)	<u>Other (winery)</u> (please specify)
A. Disposal Method (e.g., on-site septic system on-site ponds, community system, district, etc.):	<u>on-site septic</u>	<u>on-site drip</u>
B. Name of Disposal Agency (if sewage district, city, community system): annexation needed?	<u>n/a</u> <input type="checkbox"/> Yes <input type="checkbox"/> No	<u>n/a</u> <input type="checkbox"/> Yes <input type="checkbox"/> No
C. Current Waste Flows (peak flow in gallons/day):	<u>135 (permit)</u>	<u>500 (permit)</u>
D. Anticipated Future Waste Flows (peak flows in gallons/day):	<u>180</u>	<u>500</u>
E. Future Waste Disposal Capacity (in gallons/day):	<u>180</u>	<u>500</u>
<b>III. SOLID WASTE DISPOSAL</b>		
A. Operational Wastes (on-site, landfill, garbage co., etc.):	<u>garbage co.</u>	<u>garbage co.</u>
B. Grading Spoils (on-site, landfill, construction, etc.):	<u>on site</u>	<u>n/a</u>
<b>IV. HAZARDOUS/TOXIC MATERIALS (Please fill out attached hazardous materials information sheet, attached)</b>		
A. Disposal Method (on-site, landfill, garbage co., waste hauler, etc.):	<u>n/a</u>	<u>garbage co.</u>
B. Name of Disposal Agency (if landfill, garbage co., private hauler, etc.):	<u>UVDS</u>	<u>UVDS</u>



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

**Business Name:** FEATHERED HORSE VINEYARDS

**Business Address:** 90 Long Ranch Rd., St. Helena, CA 94574

**Contact:** Kelly Berrvman

**Phone #:** 942-0750

**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? **See attached list.**

YES     NO

**B. UNDERGROUND STORAGE TANKS (UST's)**

1. Own or operate underground storage tanks?  
    **Septic tank for residence.**
2. Intend to upgrade existing or install new UST's?  
    **Septic tank for winery.**

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

**Toxic, Hazardous, or Highly Flammable Materials List  
Feathered Horse Vineyards**

<u>Chemical Name</u>	<u>Physical State</u>	<u>Quantity</u>
Citric Acid	Solid (Granular)	50 pounds
Carbon Dioxide	Gas	250 cubic feet
Caustic Soda	Solid	50 pounds
Glycol	Liquid	200 gallons
Propane	Gas	250 gallons
Tartaric Acid	Solid	50 pounds
Sodium Percarbonate	Solid	50 pounds
Potassium Metabisulfite	Solid	50 pounds
Argon	Gas	3350 cubic feet
Peracetic Acid 5%	Liquid	7 gallons
Hydrogen Peroxide	Liquid	500 ml.

**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.

Lake Ridge Partners, LLC

Edward P. Fitts, Manager



\_\_\_\_\_  
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.



## 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.

LAKE RIDGE PARTNERS, LLC



Applicant

Edward P. Fitts, Manager

Date

10/12/09



Property Owner (if other than Applicant)

Edward P. Fitts

FEATHERED HORSE VINEYARDS

Project Identification

# Checklist of Voluntary Greenhouse Gas Emission Reduction Measures



A Tradition of Stewardship  
A Commitment to Service

An addendum to the Entitlement Application and a supplement for Initial Studies as required by CEQA

PROJECT NAME	<u>Feathered Horse Vineyards</u>
PROJECT ADDRESS	<u>90 Long Ranch Rd., St. Helena</u>
APPLICANT	<u>Lake Ridge Partners LLC</u>
CONTACT INFO	<u>kellyberryman@comcast.net</u>
email	phone

- |   | yes                                 | no                                  | I don't know                        |
|---|-------------------------------------|-------------------------------------|-------------------------------------|
| 1 Have you designed to U.S.G.B.C.™ LEED™ or Build It Green™ standards?<br>if yes, please include a copy of their required spreadsheets.   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| 2 Do you have an integrated design team?<br>if yes, please list: <u>Lail Design Group</u><br><u>Delta Engineering</u>   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| <b>3 SITE DESIGN</b>  |                                     |                                     |                                     |
| 3.1 Does your design encourage community gathering and is it pedestrian friendly?   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| 3.2 Are you building on existing disturbed areas?   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| 3.3 Landscape Design  |                                     |                                     |                                     |
| 3.31 native plants?   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 3.32 drought tolerant plants?   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 3.33 Pierce Disease resistant planting?   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| 3.34 Fire resistant planting?   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 3.35 Are you restoring open space and/or habitat?   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| 3.36 Are you harvesting rain water on site?   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| 3.37 planting large trees to act as carbon sinks?   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 3.38 using permeable paving materials for drive access and walking surfaces?  | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| 3.4 Does your parking lot include bicycle parking?  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| 3.5 Do you have on-site waste water disposal?   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 3.6 Do have post-construction stormwater on site detention/filtration methods designed?   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 3.7 Have you designed in harmony with existing natural features, such as preserving existing trees or rock outcroppings?  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 3.8 Does the project minimize the amount of site disturbance, such as minimizing grading and/or using the existing topography in the overall site design (such as cave design)? | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 3.9 is the structure designed to take advantage of natural cooling and passive solar aspects?   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| <b>4 ENERGY PRODUCTION &amp; EFFICIENCY</b>   |                                     |                                     |                                     |
| 4.1 Does your facility use energy produced on site?<br>If yes, please explain the size, location, and percentage of off-set:  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| 4.2 Does the design include thermal mass within the walls and/or floors?  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 4.3 Do you intend to commission the performance of the building after it is built to ensure it performs as designed?  | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| 4.4 Will your plans for construction include:   |                                     |                                     |                                     |
| 4.41 High density insulation above Title 24 standards?  | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| 4.42 Zones for heating and cooling to provide for maximum efficiency?   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 4.43 Energy Star™ or ultra energy efficient appliances?   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 4.44 A "cool" (lightly colored or reflective) or a permeable/living roof?   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| 4.45 Timers/time-outs installed on lights (such as the bathrooms)?  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| If yes, please explain: _____   |                                     |                                     |                                     |
| <b>5 WATER CONSERVATION</b>   |                                     |                                     |                                     |
| 5.1 Does your landscape include high-efficiency irrigation?   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| 5.2 Does your landscape use zero potable water irrigation?  | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| 5.3 Is your project in the vicinity to connect to the Napa Sanitation reclaimed water?  | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            |
| 5.4 Will your facility use recycled water?  |                                     |                                     |                                     |
| 5.41 if no, will you prepare for it by pre-installing dual pipes and/or purple lines?   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| 5.5 Will your plans for construction include:   |                                     |                                     |                                     |
| 5.51 a meter to track your water usage?   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| 5.52 ultra water efficient fixtures and appliances?   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> |
| 5.53 a continuous hot water distribution method, such as an on-demand pump?   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |
| 5.54 a timer to insure that the systems are run only at night/early morning?  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            |

- 6 MATERIAL RECYCLING
- 6.1 Are you using reclaimed materials? 

		X
--	--	---

  
If yes, what and where: \_\_\_\_\_
- 6.2 Are you using recycled construction materials-  
6.21 finish materials? 

		X
--	--	---

  
6.22 aggregate/concrete road surfaces? 

		X
--	--	---

  
6.23 fly ash/slag in foundation? 

		X
--	--	---
- 6.3 Will your contractor be required to recycle and reuse construction materials as part of your contract? 

		X
--	--	---
- 6.4 Does your facility provide access to recycle-  
6.41 Kitchen recycling center? 

X		
---	--	--

  
6.42 Recycling options at all trash cans? 

X		
---	--	--

  
6.43 Do you compost green waste? 

		X
--	--	---

  
6.44 Provide recycling options at special events? 

X		
---	--	--
- 7 NATURAL RESOURCES
- 7.1 Will you be using certified wood that is sustainably harvested in construction? 

		X
--	--	---

  
7.2 Will you be using regional (within 500 miles) building materials? 

		X
--	--	---

  
7.3 Will you be using rapidly renewable materials, such as bamboo? 

	X	
--	---	--

  
7.4 Will you apply optimal value engineering (studs & rafters at 24" on center framing)? 

		X
--	--	---

  
7.5 Have you considered the life-cycle of the materials you chose? 

		X
--	--	---
- 8 INDOOR AIR QUALITY
- 8.1 Will you be using low or no emitting finish and construction materials indoors-  
8.11 Paint? 

X		
---	--	--

  
8.12 Adhesives and Sealants? 

X		
---	--	--

  
8.13 Flooring? 

		X
--	--	---

  
8.14 Framing systems? 

		X
--	--	---

  
8.15 Insulation? 

		X
--	--	---
- 8.2 Does the design allow for maximum ventilation? 

		X
--	--	---

  
8.3 Do you plan for a wood burning fireplace (US EPA Phase II certified)? 

X		
---	--	--

  
8.4 Does your design include dayliting, such as skylights? 

X		
---	--	--
- 9 TRANSPORTATION DEMAND MANAGEMENT
- 9.1 After your project is complete, will you offer your employees incentives to carpool, bike, or use transit? 

	X	
--	---	--
- 9.2 After your project is complete, will you allow your employees to telecommute or have alternative work schedules? 

X		
---	--	--
- 9.3 Does your project include design features that encourage alternative modes of transportation, such as preferred parking for carpooling, ridesharing, electric vehicles? 

	X	
--	---	--

  
secured bicycle parking, safe bicycle access? 

	X	
--	---	--

  
loading zones for buses/large taxi services? 

	ZX	
--	----	--
- 9.4 How close is your facility to public transportation?  
greater than 5 miles.
- 10 Are there any superior environmental/sustainable features of your project that should be noted?  
solar panels, skylights, preserves more oak trees
- 11 What other studies or reports have you done as part of preparing this application?  
1 Biological review  
2 \_\_\_\_\_  
3 \_\_\_\_\_  
4 \_\_\_\_\_
- 12 If your project involves an addition or modification to an existing building, are you planning to improve energy conservation of existing space (such as insulation, new windows, HVAC, etc.)?  
If yes, please describe: not applicable

--	--	--
- 13 Once your facility is in operation, will you:  
13.1 calculate your greenhouse gas emissions? 

	X	
--	---	--

  
13.2 implement a GHG reduction plan? 

		X
--	--	---

  
13.3 have a written plan to reduce your vehicle miles traveled of your operations and employee's commute? 

	X	
--	---	--
- 14 Does your project provide for education of green/sustainable practices?  
If yes, please describe: 

	X	
--	---	--
- 15 Any comments, suggestions, or questions in regards to the County's efforts to reduce greenhouse gases?  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Form filed out by: Kelly Berryman, attorney

# Feathered Horse Partners, LLC

90 Long Ranch Road ♦ St. Helena, CA ♦ 610-322-8154 ♦ 866-605-5684 (fax)

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February 4, 2010

Kim Withrow, Senior Environmental Health Specialist  
County of Napa  
Environmental Management Department  
1195 Third Street, Suite 101  
Napa, CA 94559

Upper Valley Disposal Service  
1285 Whitehall Lane  
St. Helena, CA 94574

**Re: Use Permit P09-00039  
Feathered Horse Partners LLC, 90 Long Ranch Road**

Dear Ms. Withrow:

We have reviewed your Letter of Incomplete regarding the proposed configuration of the trash enclosure for the above use permit. This letter confirms that Feathered Horse Partners, LLC, the applicant, and Edward P. Fitts, the owner of the property, agree to cause the solid waste bins to be removed from the trash enclosure and rotate the bins 90 degrees to allow direct access by Upper Valley Disposal Service weekly prior to regularly scheduled trash pick-up days and times.

Sincerely,



Edward P. Fitts

Enclosure

Cc: Mary Doyle, Napa County Planning Department



February 19, 2010

Juan Carlos Fernandez  
Lail Design

e-mail: carlos@laildesign.com

Re; Feathered Horse Partners LLC  
Location: 90 Long Ranch Road

Dear Carlos,

Upper Valley Disposal Service has received your request to confirm that service for solid waste collection is available at the above location.

Based upon the information that has been provided to us, Upper Valley Disposal will service the solid waste bin that have been previously pulled out of the enclosure, leaving a clear space for our driver to place an empty bin. It is our understanding the bin will be brought out for service the night before every pick up scheduled.

Please let us know if you have any further questions or concerns, we would be happy to go over them with you.

Cordially,

A handwritten signature in blue ink that reads "Bob Pestoni".

Bob Pestoni  
Upper Valley Disposal Service, Inc.

BP/zn

Commercial • Residential • Industrial • Composting  
P.O. Box 382, 1285 Whitehall Ln.  
St. Helena, CA 94574  
707.963.7988 • Fax 707.963.7641