



FILE # 809-00455

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

A Tradition of Stewardship
A Commitment to Service

APPLICATION FORM

FOR OFFICE USE ONLY

ZONING DISTRICT: AP Date Submitted: 10-15-09
TYPE OF APPLICATION: USE PERMIT MAJ. MOD. Date Published: _____
REQUEST: USE PERMIT MAJOR MODIFICATION Date Complete: _____
TO ADOPT A MARKETING PROGRAM FOR THE PRE-WDO MUMM WINERY. NO STRUCTURAL IMPROVEMENTS ARE PROPOSED.

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

PROJECT NAME: Mumm Napa Valley Major Use Permit Modification
Assessor's Parcel #: 030-200-030 Existing Parcel Size: _____
Site Address/Location: 8445 Silverado Trail Rutherford CA 94573
No. Street City State Zip
Property Owner's Name: Pernod Ricard
Mailing Address: _____
No. Street City State Zip
Telephone #: () - - Fax #: () - - E-Mail: _____
Applicant's Name: Mumm Napa Valley
Mailing Address: PO Drawer 500 Rutherford CA 94573
No. Street City State Zip
Telephone #: (707) 967-7700 Fax #: (707) 967-7796 E-Mail: lorenzo.vega@pernod-ricard-
Status of Applicant's Interest in Property: Director of Operations usa.com
Representative Name: Farhaad Virani; Farella Braun & Martel LLP
Mailing Address: 235 Montgomery St., #1700 San Francisco CA 94104
No. Street City State Zip
Telephone #: (415) 954-4925 Fax #: (415) 954-4800 E-Mail: fvirani@fbm.com

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] 10/8/09 [Signature]
Signature of Property Owner Date Signature of Applicant
Lorenzo Vega Lorenzo Vega
Print Name Print Name

TO BE COMPLETED BY CONSERVATION, DEVELOPMENT AND PLANNING DEPARTMENT
*Application Fee Deposit: \$ 8500 Receipt No. _____ Received by: [Signature] Date: 10-15-09

*Total Fees will be based on actual time and materials

**Mumm Napa Estates
Use Permit Project Statement
(APN 030-200-030)**

The proposed project consists of establishment of a marketing plan to permit certain private wine marketing events with food pairings.

Mumm Napa Estates has produced world class sparkling wine in the *Methodre Champenoise* at the site since obtaining a use permit in 1987 for grape receiving, production, aging, bottling, selling and shipping of 500,000 gallons of sparkling wine annually as well as for public tasting and tours. The 1987 use permit was modified in 2008 to increase wine production capacity up to 850,000 gallons and to permit construction of improvements including an addition of 2,250 feet to a public viewing deck used by the winery's existing visitors. The 2008 modification did not result in an increase above existing visitation or a change to tours and tastings.

The applicant now wishes to modify the existing use permit (#U-627687, as modified by #P-07-00872) in order to establish a marketing plan to permit the following additional events:

- Small Private Tastings with Food Pairings (2/week) – up to 20 people, with catered food service
- Private Promotional Tastings with Meals (2/month) – up to 50 people, with catered food service
- Private Club Tastings with Meals (2/year) – up to 75 people, with catered food service
- Private Auction and Release Events with Meals (2/year) – up to 100 people, with catered food service
- Annual Growers Breakfast (1/year) – up to 100 people, with catered food service
- Private Sunset Tastings (4/year) – up to 180 people, with catered hors d'oeuvres

Other than the Annual Growers Breakfast and the Private Sunset Tastings, all of the proposed events will take place during 4 hour windows between the hours of 11:00 a.m. and 10:00 p.m., with clean up until 11:00 p.m. The Annual Growers Breakfast will take place between the hours of 8:00 a.m. and 12:00 p.m., including clean up. The Private Sunset Tastings will take place between the hours of 6:00 p.m. and 8:00 p.m., with clean up until 9:00 p.m. Most events will be held outside of the winery's ordinary operating hours. For any events held during ordinary operating hours, the winery facility will be closed to the public during any event attended by more than 50 people. All food services will be provided by fully-permitted professional caterers utilizing their own mobile kitchen and storage equipment. The kitchen located within the facility is dedicated to staff (non-commercial) use and Mumm Napa Estates does not currently anticipate using the kitchen for preparation or storage of food in connection with any of the proposed marketing events, so no upgrade or expansion of such facilities should be required. In the event Mumm Napa Estates decides to utilize the kitchen in connection with any of the proposed marketing events in the future, necessary permits and approvals will be obtained.

Sanitary waste water for the winery facility is handled through an on-site septic system and leach field which was expanded in connection with the 2008 use permit modification in order to accommodate the increased number of employees permitted by that modification. The expanded

Mumm Napa Estates Marketing Plan

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INFORMATION SHEET

I. USE

- A. Description of Proposed Use (attached detailed description as necessary) (including where appropriate product/service provided): Establishment of marketing plan to permit certain private food and wine events.
- B. Project Phases: N/A [] one [] two [] more than two (please specify): _____
- C. Estimated Completion Date for Each Phase: Phase 1: _____ Phase 2: _____
- D. Actual Construction Time Required for Each Phase: less than 3 months
 More than 3 months
- E. Related Necessary On- And Off-Site Concurrent or Subsequent Projects: none
- F. Additional Licenses/Approval Required:
District: none Regional: none
State: none Federal: none

II. BUILDINGS/ROADS/DRIVEWAY/LEACH FIELD, ETC. (no changes proposed)

- A. Floor Area/Impervious area of Project (in square ft): 301,949
Proposed total floor area on site: 158,259
Total development area (building, impervious, leach field, driveway, etc.) 410,089
New construction: none
existing structures or portions thereof to be utilized: _____ existing structures or portions thereof to be moved: _____
- B. Floor Area devoted to each separate use (in square ft):
living: none storage/warehouse: 52,039 offices: 3,790
sales: 1,009 caves: none other: 101,421
septic/leach field: 81,610 roads/driveways: 41,956
- C. Maximum Building Height: existing structures: 35 new construction: n/a
n/a
- D. Type of New Construction (e.g., wood-frame): n/a
- E. Height of Crane necessary for construction of new buildings (airport environs): n/a
- F. Type of Exterior Night Lighting Proposed: n/a
- G. Viewshed Ordinance Applicable (See County Code Section 18.106): Yes No
- 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

	<u>Existing</u>	<u>Proposed</u>
A. Total On-Site Parking Spaces:	<u>91</u>	<u>no change</u>
B. Customer Parking Spaces:	<u>50</u>	<u>no change</u>
C. Employee Parking Spaces:	<u>41</u>	<u>no change</u>
D. Loading Areas:	<u>2</u>	<u>no change</u>

IV. TYPICAL OPERATION		<u>Existing</u>	<u>Proposed</u>
A.	Days of Operation:	<u>365</u>	<u>no change</u>
B.	Expected Hours of Operation:	<u>0700-1800</u>	<u>no change</u>
C.	Anticipated Number of Shifts:	<u>2</u>	<u>no change</u>
D.	Expected Number of Full-Time Employees/Shift:	<u>72</u>	<u>no change</u>
E.	Expected Number of Part-Time Employees/Shift:	<u>30</u>	<u>no change</u>
F.	Maximum Number of Visitors		1,000 (tasting)
	• busiest day:	* <u>1,000 (tasting)</u>	* <u>180 (event)</u>
	• average/week:	* <u>2,900 (tasting)</u>	* <u>2,900 (tasting)</u>
			85 (event)
G.	Anticipated Number of Deliveries/Pickups		<u>no change</u>
	• busiest day:	<u>21</u>	<u>no change</u>
	• average/week:	<u>4</u>	<u>no change</u>
V. SUPPLEMENTAL INFORMATION FOR SELECTED USES			
A.	Commercial Meeting Facilities Food Serving Facilities		
	• restaurant/deli seating capacity:	<u>N/A</u>	
	• bar seating capacity:	<u>N/A</u>	
	• public meeting room seating capacity:	<u>N/A</u>	
	• assembly capacity:	<u>N/A</u>	
B.	Residential Care Facilities (6 or more residents) Day Care Centers	<u>Existing</u>	<u>Proposed</u>
	• type of care:	<u>N/A</u>	<u>N/A</u>
	• total number of guests/children:	<u>N/A</u>	<u>N/A</u>
	• total number of bedrooms:	<u>N/A</u>	<u>N/A</u>
	• distance to nearest existing/approved facility/center:	<u>N/A</u>	<u>N/A</u>

* Not verified.

The county has on file 285 per day & 2,000 per week coverage maximum in original use permit application)

WATER SUPPLY/WASTE DISPOSAL INFORMATION SHEET

I. WATER SUPPLY	<u>Domestic</u>	<u>Emergency</u>
A. Proposed source of Water (eg., spring, well, mutual water company, city, district, etc.):	<u>Well</u>	<u>Pond</u>
B. Name of Proposed Water Supplier (if water company, city, district): annexation needed?	<u>N/A</u> Yes ___ No ___	<u>N/A</u> Yes ___ No ___
C. Current Water Use (in gallons/day): Current water source:	<u>37,610</u> <u>Well</u>	<u>500,000</u> <u>Pond</u>
D. Anticipated Future Water Demand (in gallons/day):	<u>38,000</u>	<u>500,000</u>
E. Water Availability (in gallons/minute):	<u>75</u>	<u>1,500</u>
F. Capacity of Water Storage System (gallons):	<u>40,000</u>	<u>500,000</u>
G. Nature of Storage Facility (eg., tank, reservoir, swimming pool, etc.):	<u>Tank</u>	<u>Pond</u>
F. Completed Phase I Analysis Sheet (Attached):		Winery Waste
II. LIQUID WASTE	<u>Domestic</u> (sewage)	<u>Other</u> (please specify)
A. Disposal Method (e.g., on-site septic system on-site ponds, community system, district, etc.):	<u>On-site Septic/leachfield</u>	<u>On-site pond/irrigation</u>
B. Name of Disposal Agency (if sewage district, city, community system): annexation needed?	<u>N/A</u> Yes ___ No <input checked="" type="checkbox"/>	<u>N/A</u> Yes ___ No <input checked="" type="checkbox"/>
C. Current Waste Flows (peak flow in gallons/day):	<u>5,000</u>	<u>33,000</u>
D. Anticipated Future Waste Flows (peak flows in gallons/day):	<u>5,000</u>	<u>33,000</u>
E. Future Waste Disposal Capacity (in gallons/day):	<u>5,000</u>	<u>33,000</u>
III. SOLID WASTE DISPOSAL		
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>N/A</u>	<u>N/A</u>
IV. HAZARDOUS/TOXIC MATERIALS (Please fill out attached hazardous materials information sheet, attached)		
A. Disposal Method (on-site, landfill, garbage co., waste hauler, etc.):	<u>Priv. Hauler</u>	<u>Priv. Hauler</u>
B. Name of Disposal Agency (if landfill, garbage co., private hauler, etc.):	<u>Priv. Hauler</u>	<u>Priv. Hauler</u>



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

Business Name: Mumm Napa Valley

Business Address: 8445 Silverado Trail, Rutherford, CA 94573

Contact: Lorenzo Vega **Phone #:** 707-967-7700

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

YES NO

YES NO

C. ABOVE GROUND STORAGE TANKS (AST's)

Own or operate AST's above these thresholds:
-Any tank capacity with a capacity greater than 660 gallons, or
-The total capacity for the facility is greater than 1,320 gallons?

YES NO

D. HAZARDOUS WASTE

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

YES NO

YES NO

YES NO

YES NO

YES NO

E. OTHER

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

YES NO

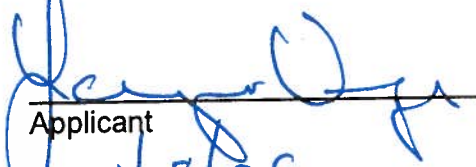
YES NO


INDEMNIFICATION AGREEMENT

Pursuant to Chapter 1.30 of the Napa County Code, as part of the application for a discretionary land use project approval for the project identified below, Applicant agrees to defend, indemnify, release and hold harmless Napa County, its agents, officers, attorneys, employees, departments, boards and commissions (hereafter collectively "County") from any claim, action or proceeding (hereafter collectively "proceeding") brought against County, the purpose of which is to attack, set aside, void or annul the discretionary project approval of the County, or an action relating to this project required by any such proceeding to be taken to comply with the California Environmental Quality Act by County, or both. This indemnification shall include, but not be limited to damages awarded against the County, if any, and cost of suit, attorneys' fees, and other liabilities and expenses incurred in connection with such proceeding that relate to this discretionary approval or an action related to this project taken to comply with CEQA whether incurred by the Applicant, the County, and/or the parties initiating or bringing such proceeding. Applicant further agrees to indemnify the County for all of County's costs, attorneys' fees, and damages, which the County incurs in enforcing this indemnification agreement.

Applicant further agrees, as a condition of project approval, to defend, indemnify and hold harmless the County for all costs incurred in additional investigation of or study of, or for supplementing, redrafting, revising, or amending any document (such as an EIR, negative declaration, specific plan, or general plan amendment) if made necessary by said proceeding and if the Applicant desires to pursue securing approvals which are conditioned on the approval of such documents.

In the event any such proceeding is brought, County shall promptly notify the Applicant of the proceeding, and County shall cooperate fully in the defense. If County fails to promptly notify the Applicant of the proceeding, or if County fails to cooperate fully in the defense, the Applicant shall not thereafter be responsible to defend, indemnify, or hold harmless the County. The County shall retain the right to participate in the defense of the proceeding if it bears its own attorneys' fees and costs, and defends the action in good faith. The Applicant shall not be required to pay or perform any settlement unless the settlement is approved by the Applicant.



Applicant


Date

Property Owner (if other than Applicant)

Project Identification

USE PERMIT APPLICATION
SUPPLEMENTAL INFORMATION SHEET
FOR WINERY USES

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

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

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

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): See attached marketing plan.

4. **Production Capacity.**

a. existing capacity: 850,000 date authorized: June 4, 2008

b. current maximum actual production (year): 558,160 gallons (2008)

c. proposed capacity: no change

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: 410,089 / 9.4 acres
 b. percent of total parcel: 12.87%
8. **Production Facility.** (see c below – include the square footage of all floors for each structure)
 a. square feet: 137,487
9. **Accessory Use.** (see d below – maximum permitted 40% of the production facility)
 a. square feet: 20,772
 b. percent of production facility: 15.11%

Marketing Definition: (paraphrased from County Code)

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

Coverage and Use Definitions: (paraphrased from County Code)

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

WINERY CALCULATION WORKSHEET

1. WINERY COVERAGE

All paved or impervious ground surface areas of the production facility:

Footprint of all winery structures	126,647	
Visitor Center		8,637
Winery		93,310
Winery Expansion		24,700
Outside work areas	37,311	
Courtyard		33,509
Slab		3,802
Tank areas	1,340	
Slab		1,340
Storage areas (excluding caves)	3,710	
(P) shed 1		1,750
(P) shed 2		1,960

All paved areas:

Parking areas	71,435	
Parking 1 (visitor)		42,473
Parking 2 (visitor)		622
Parking 3 (Employee)		3,026
Parking 4 (Employee)		1,225
Roadway 5 (employee)		2,981
Parking expansion		21,108
Loading areas	9,492	
Roadway 6		9,492
Walkways	10,058	
Concrete 1 (at visitor center)		7,090
Concrete 2 (at visitor center)		437
Concrete 3 (at visitor center)		281
(P) Deck Expansion		2,250
Access driveways to the public or private rd	41,956	
Roadway 1 (visitor center)		19,774
Roadway 2 (Driveway toward winery)		14,572
Roadway 3 (access to employee pkg)		5,527
Roadway 4 (access to employee pkg)		2,083

Above-ground wastewater and run-off treatment systems:

Wastewater pond or SDDS	103,140
(P) Pretreatment MBR	5,000
Spray disposal field	46 acres (not included in winery impervious coverage calc)

Parcel size: 73.16

Total winery coverage: 9.41

Percent of winery coverage of parcel size: 12.87%

2. PRODUCTION FACILITY

Total square footage within structures and caves utilized for the following:

Crushing		
Fermenting	60,855	
Malolactic (A3)		2,713
Fermentation 101 (A3)		10,960
Future Fermentation (A2)		5,062

Fermentation (A2)		12,742
Stairs Near Fermentation & Closet (A2)		80
Corridor Near Fermentation (A2)		888
(P) winery expansion		24,700
(P) shed 1		1,750
(P) shed 2		1,960
Bottling	13110	
Label Storage (A3)		330
Chem (A2)		156
Sample Rm (A2)		208
CIP (A2)		156
Storage (A2)		143
Tierage Line (A2)		2,862
Rm 139 (A2)		144
Prod. Mgr (A2)		154
Disgorging Packaging (A2)		5,578
Staging (A2)		863
Cold Rm (A2)		370
Closet in Disgorging Packing Area (A2)		88
Corridor (A2)		2,058
Bulk & bottle storage	52039	
Storage Room 1 (A3)		300
Storage Room 2 (A3)		144
Storage Room 3 (A3)		630
Storage Room 4 (A3)		36
Storage Room 5 (A3)		36
Transfer (A2)		2,843
Man. Rid. (A2)		1,248
Electrical (A2)		207
Storage (A2)		247
Case Goods (A2)		2,866
Dry Goods (A2)		7,233
Corridor (A2)		3,290
Tierage 1 (A3)		5,650
Tierage 2 (A3)		5,600
Tierage 3 (A3)		5,750
Future Tierage 4 (A3)		5,700
Future Tierage 5 (A3)		6,272
Gyro 1 (A3)		1,968
Gyro 2 (A3)		2,019
Shipping	270	
Rm 17 (A2)		150
Stairs Next to Dry Goods (A2)		40
Rm 39 (A2)		80
Receiving	5,506	
Press Area (A3)		4,245
Empty Boxes (A3)		459
Empty Boxes (A3)		425
Full Boxes (A3)		247
Scale house (A3)		130
Laboratory	1615	
Lab 1 (A3)		108

Lab 2 (A3)		120
Lab 3 (A3)		156
Lab 4 (A3)		520
Lab 5 (A3)		431
Lab 6 (A3)		260
Lab 6 (A3)		20
Closet Next to 212 & 213 (A3)		
Equipment storage & maintenance facilities (excludes fire protection facilities)	2947	168
Rm 1 (A3)		192
Grounds Keeper (A2)		256
Water Pump House (A2)		176
Air Comp. (A2)		355
Yeast (A2)		220
Chem. (A2)		570
Mech. (A2)		652
Shop (A2)		286
Parts (A2)		72
Rm. 18 (A2)		
Employee-designated restrooms	1145	491
Break (A2)		277
Rm 15 (A2)		277
Rm 16 (A2)		84
Rm 1 (A3)		16
Closet In Break Room		

Total square footage of production facility: 137,487

3. ACCESSORY USE

Total square footage within structures and caves utilized for the following:

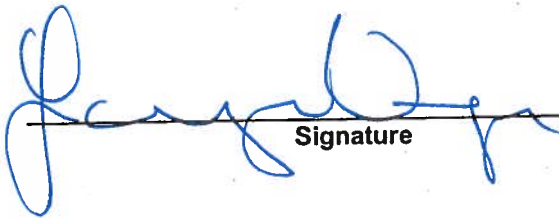
Office space	3790	352
Gen. Mgr. (A3)		192
Control (A3)		192
Office (A3)		165
Corp. (A3)		165
VR Tech. Serv. (A3)		224
Comm. (A3)		70
Rm. 98 (A3)		360
Mezz. Future (A3)		96
Restroom 1 (A3)		96
Restroom 2 (A3)		36
Storage 1 (A3)		36
Storage 2 (A3)		1,806
Hall/Secretary/Storage (A3)		
Lobbies/waiting rooms	1081	440
Reception (A3)		641
Entry Loggia (A2.1)		
Conference/meeting rooms	400	400
Conference (A3)		
Non-production access hallways	11086	207
Stairs Near Tour Corridor (A3)		7,384
Tour Corridor (A3)		2,872
Tour Balcony (A3)		

Stairs At Tour Balcony (A3)		160
Corridor adjacent to entry and restroom (A2.1)		200
Portico (A2.1)		263
Kitchens	126	126
Kitchen (A2.1)		
Tasting rooms (private & public areas)	2,323	1,885
Tasting Porch (A2.1)		438
Dining (A2.1)		
Retail space areas	1009	88
Room 1 (A3)		921
Merchandising (A2.1)		
Libraries		
Visitor restrooms	356	159
Men's Restroom (A2.1)		197
Women's Restroom (A2.1)		
Art display areas		
Any other areas within the winery structure not directly related to production	601	253
Service (A2.1)		90
Sales Storage (A2.1)		90
Storage (A2.1)		168
Service Yard (A2.1)		

Total square footage of accessory use space: 20,772
Percent of accessory use to production use: 15.11%

INITIAL STATEMENT OF GRAPE SOURCE
(Napa County Zoning Ordinance Sections 12419(b) and (c))

I hereby certify that the current application for establishment or expansion of a winery pursuant to the Napa County Winery Definition Ordinance will employ sources of grapes in accordance with the requirements of Section 12419(b) and/or (c) of that Ordinance.



Signature



Date

Letters of commitment from grape suppliers and supporting documents will be required prior to issuance of any building permits for the project. Recertification of compliance will be required on a periodic basis. Recertification after initiation of the requested wine production may require the submittal of additional information regarding individual grape sources. Proprietary information will not be disclosed to the public.