

\* REVISED FILE # P09-00352-UP & VAR



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:AC Resubmitted: 4/8/10  
Date Submitted: \_\_\_\_\_  
TYPE OF APPLICATION: WINERY USE PERMIT & VARIANCE Date Published: \_\_\_\_\_  
REQUEST: Approval for 45,000 gal winery; Date Complete: \_\_\_\_\_  
31,200 sq. ft IN 3 Phases; 10 FT 5 PT employees; 23 parking; T&T 24/dly (168/week)  
Mktg Plan: 4-20 ps/month; 4-50 ps/year; 1-100 ps auction; 1-100 WINE AUCTION  
& APPROVAL OF A VARIANCE TO 300' FT PRIVATE ROAD SETBACK ROAD FOR WINERIES

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

PROJECT NAME: Ceja Family Winery

Assessor's Parcel #: 047-240-037 Existing Parcel Size: 10.39 ac.

Site Address/Location: 1016 Las Amigas Rd. Napa CA 94558  
No Street City State Zip

Property Owner's Name: Amelia Moran Ceja and Family

Mailing Address: P.O. Box 5759 Napa CA 94558  
No Street City State Zip

Telephone #: (707) 255-3954 Fax #: (707) 253-7998 E-mail: Amelia@cejavineyards.com

Applicant's Name: Amelia Moran Ceja

Mailing Address: P.O. Box 5759 Napa CA 94558  
No Street City State Zip

Telephone #: (707) 255-3954 Fax #: (707) 253-7998 E-mail: Amelia@cejavineyards.com

Status of Applicant's Interest in Property: Owner and Applicant

Representative Name: Donna B. Oldford, Plans4Wine

Mailing Address: 2620 Pinot Way St. Helena CA 94574  
No Street City State Zip

Telephone #: (707) 963-5832 Fax #: (707) 963-7556 E-mail: DBOldford@aol.com

I certify that all the information 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.

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\*Application Fee Deposit: \$ 8,264.00 Receipt No. 75678 Received by: TA Date: 3/6/09

\*Actual Fees will be based on time and materials.

**INFORMATION SHEET**

**I. USE**

- A.** Description of Proposed Use (attached detailed description as necessary) (including where appropriate product /service provided: New 45,000 gpy winery; 31,200-sq. ft. of winery facilities; commercial kitchen; winery marketing plan; wastewater treatment facilities; public water company filing.  
Includes a Variance request for WDO 300-ft. setback.
- B.** Project Phases: [ ] one [ ] two [ X ] more than two (please specify) \*See Project Statement and exhibits.
- C.** Estimated Completion Date for Each Phase: Phase 1: 2011 Phase 2: 2014
- D.** Actual Construction Time Required for Each Phase: [ ] Less than 3 months  
 [ X ] More than 3 months
- E.** Related Necessary On- And Off-Site Concurrent or Subsequent Projects: None
- F.** Additional Licenses/Approval Required:  
 District: N/A Regional: N/A  
 State: ABC Federal: BATF

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

Floor Area/Impervious area of Project (in square ft): 31,200 sq. ft.  
 Proposed total floor area on site: 31,200  
 Total Development area (building, impervious, leach field, driveway, etc.): 77,372  
 New construction: 25,020  
 existing structures or portions thereof to be utilized: 2,650 residence  
 existing structures or portions thereof to be moved: \_\_\_\_\_

- B.** Floor Area Devoted to each separate use (in square feet):  
 living: 0 storage/warehouse: 10,452 offices: 1,106  
 sales: 2,259 caves: 0 other: 17,383  
 septic/leach field: 6,625 + roads/driveways: 45,195  
 13,250 for reserve area
- C.** Maximum Building Height: existing structures: 18 ft. new construction: 33 ft.
- D.** Type of New Construction (e.g., wood-frame): Metal building w/plaster facade; metal roof
- E.** Height of crane necessary for construction of new buildings (airport environs): N/A
- F.** Type of Exterior Night Lighting Proposed: Low-level and down-lit
- G.** Viewshed Ordinance Applicable (See County Code Section 18.106) Yes \_\_\_\_\_ No X
- H.** Fire Resistivity (check one: If not checked, Fire Department will assume Type V – non-rated)  
 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 6A of the 2001 California Building Code)

= 31,200  
OK

**III. PARKING**

	<u>Existing</u>	<u>Proposed</u>
<b>A.</b> Total On-Site Parking Spaces:	<u>N/A</u>	<u>23</u>
<b>B.</b> Customer Parking Spaces:	<u>N/A</u>	<u>18</u>
<b>C.</b> Employee Parking Spaces:	<u>N/A</u>	<u>4</u>
<b>D.</b> Loading Areas:	<u>N/A</u>	<u>1</u>

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## WATER SUPPLY/WASTE DISPOSAL INFORMATION SHEET

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	<u>Domestic</u>	<u>Emergency</u>
<b>I. WATER SUPPLY</b>		
A. Proposed source of Water (e.g., spring, well, mutual water company, city, district, etc)	<u>Wells (3)</u>	<u>Wells, Reservoir</u>
B. Name of Proposed Water Supplier (if water company, city, district): annexation needed?	<u>N/A</u> Yes ___ No <u>X</u>	<u>N/A</u> Yes ___ No <u>X</u>
C. Current Water Use (in gallons/day): Current water source:	<u>4,508 gpd</u> <u>Wells</u>	<u>N/A</u> <u>N/A</u>
D. Anticipated Future Water Demand (in gallons/day)	<u>4,776 gpd</u>	<u>As Required</u>
E. Water Availability (in gallons/minute):	<u>60 gpm</u>	<u>As Required</u>
F. Capacity of Water Storage System (gallons):	<u>60,000 gal.</u>	<u>Per CDF</u>
G. Nature of Storage Facility (e.g., tank, reservoir, swimming pool, etc.):	<u>Tanks</u>	<u>Wells, Tanks, Reservoir</u>
H. Completed Phase I Analysis Sheet (Attached):		
<b>II. LIQUID WASTE</b>	<u>Domestic</u> (sewage)	<u>Process</u> (please specify) Subsurface Drip Dispersal System
A. Disposal Method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	<u>On-Site Septic</u>	<u>System</u>
B. Name of Disposal Agency (if sewage district, city, community system): annexation needed?	<u>N/A</u> Yes ___ No <u>X</u>	<u>N/A</u> Yes ___ No <u>X</u>
C. Current Waste Flows (peak flow in gallons/day):	<u>300 gpd</u>	<u>N/A</u>
D. Anticipated Future Waste Flows (peak flows in gallons/day):	<u>2,650 gpd</u>	<u>N/A</u>
E. Future Waste Disposal Capacity (in gallons/day):	<u>2,650 gpd</u>	<u>N/A</u>
<b>III. SOLID WASTE DISPOSAL</b>		
A. Operational Wastes (on-site, landfill, garbage co., etc.)	<u>Garbage Co.</u>	<u>N/A</u>
B. Grading Spoils (on-site, landfill, construction, etc.)	<u>On-Site</u>	<u>N/A</u>
<b>IV. HAZARDOUS/TOXIC MATERIALS</b> (Please fill out attached hazardous materials information sheet, attached)		
A. Disposal Method (on-site, landfill, garbage co., waste hauler, etc.):	<u>Waste Hauler</u>	<u>N/A</u>
B. Name of Disposal Agency (if landfill, garbage co., private hauler, etc.):	<u>Upper Valley Disposal</u>	<u>N/A</u>

**IV. TYPICAL OPERATION**

	<u>Existing</u>	<u>Proposed</u>
A. Days of Operation:	N/A	7 days/week
B. Expected Hours of Operation:	N/A	6 am – 6 pm
C. Anticipated Number of Shifts:	N/A	1
D. Expected Number of Full-Time Employees/Shift:	N/A	10
E. Expected Number of Part-Time Employees/Shift:	N/A	5
F. Anticipated Number of Visitors		
• busiest day:	N/A	24
• average/week:	N/A	69
G. Anticipated Number of Deliveries/Pickups		
• busiest day:	N/A	2
• average/week:	N/A	14

**V. SUPPLEMENTAL INFORMATION FOR SELECTED USES - N/A**

A. <b>Commercial Meeting Facilities</b>		
<b>Food Serving Facilities</b>		
• restaurant/deli seating capacity:	_____	
• bar seating capacity:	_____	
• public meeting room seating capacity:	_____	
• assembly capacity:	_____	
B. <b>Residential Care Facilities (6 or more residents)</b>		
<b>Day Care Centers</b>	<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:	_____	_____

**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.)

- |  |   |
|--|---|
| a. <u>P</u> crushing                               | g. <u>P</u> underground waste disposal  |
| b. <u>P</u> fermentation                           | h. <u>N</u> above-ground waste disposal |
| c. <u>P</u> barrel ageing                          | i. <u>P</u> administration office       |
| d. <u>P</u> bottling                               | j. <u>P</u> laboratories                |
| e. <u>P</u> case goods storage                     | k. <u>N</u> day care                    |
| f. <u>N</u> caves:                                 | l. <u>P</u> tours/tastings:             |
| <i>use:</i>  | <u>N</u> public drop-in                 |
| <u>  </u> barrel storage                           | <u>P</u> public by appointment          |
| <u>  </u> case goods storage                       | <u>P</u> wine trade                     |
| <u>  </u> Other _____                              | m. <u>P</u> retail wine sales           |
| <i>accessibility to public:</i>                    | <u>N</u> public drop-in                 |
| <u>  </u> none – no visitors/tours/events          | <u>P</u> public by appointment          |
| <u>  </u> guided tours only                        | n. <u>P</u> public display of art or    |
| <u>  </u> public access – no guides/unescorted     | wine related items                      |
| <u>  </u> marketing events and/or temporary events | o. <u>P</u> 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 Tours & Tastings: 4 per day with maximum of 6 persons each

Food & Wine Pairings: 4 per month w/max 20 each

Wine Club Events: 4 per year w/max 50 each

Auction-related Events: 2 per year w/max 125 each

See Project Statement for more detail on 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): \_\_\_\_\_

Winery includes a commercial kitchen and larger events will be catered. See Project Statement for details at Marketing Plan. Portable wastewater facilities will be utilized for events larger than 75 persons.

4. **Production Capacity. No Change**

- a. existing capacity:     N/A     date authorized:     N/A
- b. current maximum actual production (year):     N/A     (      )
- c. proposed capacity:     45,000 gpy

5. **Grape Origin.** (Fill out a "Initial State of Grape Source" form if establishing a new winery or expanding an existing winery development area and include with application form.)

See Attached

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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: 77,372 sq. ft.  
b. percent of total parcel: 17 percent

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

- a. square feet: 27,085 sq. ft. (20,795 buidings + 5,289 covered outdoor crush pad)

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

- a. square feet: 10,404 sq. ft.  
b. percent of production facility: 38 percent

**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 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 tota 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 areas 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.

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## WINERY CALCULATION WORKSHEET

### 1. WINERY COVERAGE

All paved or impervious ground surface areas of the production facility:	
Footprint of all winery structures	22,568 +
Outside work areas	5,289 = 27,857 total
Tank areas	1,000
Storage areas (excluding caves)	Integral
All paved areas:	
Parking areas	Integral
Loading areas	Integral
Walkways	670
Access driveways to the public or private rd	35,328
Above-ground wastewater and run-off treatment systems:	
Wastewater pond or SDDSD	N/A
Spray disposal field	N/A
Parcel size: <u>10.39</u> acres	Percent of winery coverage of parcel size:
<b>Total winery coverage: <u>1.77</u> acres</b>	<b><u>17 %</u></b>

### 2. PRODUCTION FACILITY

Total square footage within structures and caves utilized for the following:	
Crushing	5,289
Fermenting	4,463
Bottling	Mobile unit
Bulk & bottle storage	8,963
Shipping	367
Receiving	Integral
Laboratory	93
Equipment storage & maintenance facilities (excludes fire protection facilities)	1,546
Employee-designated restrooms	75
<b>Total square footage of production facility: <u>20,796</u> + 5,289 (covered crush pad) = 26,085 total</b>	

### 3. ACCESSORY USE

Total square footage within structures and caves utilized for the following:	
Office space	1,106
Lobbies/waiting rooms	Integral
Conference/meeting rooms	388
Non-production access hallways	830
Kitchens	1,222
Tasting rooms	2,259
Retail space areas	Integral
Libraries	937
Visitor restrooms	525
Art display areas	Integral
Any other areas within the winery structure not directly related to production	3,137 Arch. Feature – Tower
<b>Total square footage of accessory use space: <u>10,404 sq. ft.</u></b>	
<b>Percent of accessory use to production use: <u>38%</u></b>	

\* 20,796 INCLUDES CRUSH PAD SQ FT. PER ARCHITECT SPREADSHEET

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PROJECT: CEJA Winery  
 1016 Las Amigas Road  
 Napa, CA  
 94574  
 APN: 047-240-037

ROOM NAME	AREA (S.F.)	
	PRODUCTION	ANCILLARY
<b>FIRST FLOOR</b>		
101 Mechanical Room	835	
102 Fermentation Rm	4,463	
103 Barrel Room	4,125	
104 Wine Library/Barrel Tasting		937
105 Wine Tasting		1440
106 Glass Washing		73
107 Quality Control/Lab	93	
108 Office #1		108
109 Admin. Office/Shipping	367	
110 Tax Paid Wine		129
111 Stairs #1		125
112 Tower		324
113 W.C. #1		171
114 W.C. #2		171
115 Kitchen		382
116 Dining		840
117 White Wine Barrel Rm	1730	
118 Storage #1		65
119 Storage #2	47	
120 Storage #3	70	
121 Hallway #1	95	
122 W.C. #3	75	
123 Pantry		91
124 W.C. #4		92
125 Hallway #2		57
126 Wine Storage	3,108	
127 Paved Work Area	2,149	
128 Covered Work Area 1	1,224	
129 Covered Work Area 2	1,229	
130 Covered Work Area 3	687	
131 Portico		445
132 Covered Walkway 1		189
133 Covered Walkway 2		842
134 Covered Walkway 3		445
135 Covered Walkway 4		135
136 Fire Pump Room	211	
137 Refuse Enclosure	168	
138 Stairs	120	
<b>First Floor Sub Total Gross Area:</b>	<b>20796</b>	<b>7061</b>
		<b>27857</b>

<b>SECOND FLOOR</b>		
201 VIP Tasting		819
202 Office #2		795
203 Conference Rm		388
204 Files		203
205 Hallway #3		126
206 W.C. #5		91
207 Storage #4		75
208 Hall		44
209 Tower		324
210 Terrace		478
<b>Second Floor Sub Total Gross Area:</b>	<b>0</b>	<b>3343</b>

<b>Total Gross Area:</b>	<b>20796</b>	<b>10404</b>
		<b>31200</b>

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	PHASE 1		PHASE 2		PHASE 3	
101 Mechanical Rm	835					
102 Fermentation Rm	4,463					
103 Barrel Room	4,125					
104 Wine Library/Barrel Tasting		937				
105 Wine Tasting		1440				
106 Glass Washing		73				
107 Quality Control/Lab	93					
108 Office #1		108				
109 Admin. Office/Shipping	367					
110 Tax Paid Wine		129				
111 Stairs #1		125				
112 Tower		324				
113 W.C. #1		171				
114 W.C. #2		171				
115 Kitchen				382		
116 Dining				840		
117 White Wine Barrel Rm			1730			
118 Storage #1				65		
119 Storage #2			47			
120 Storage #3			70			
121 Hallway #1			95			
122 W.C. #3			75			
123 Pantry				91		
124 W.C. #4						92
125 Hallway #2						57
126 Wine Storage					3,108	
127 Paved Work Area	2,149					
128 Covered Work Area 1	1,224					
129 Covered Work Area 2	1,229					
130 Covered Work Area 3			687			
131 Portico		445				
132 Covered Walkway 1		189				
133 Covered Walkway 2		842				
134 Covered Walkway 3						445
135 Covered Walkway 4						135
136 Fire Pump Room	211					
137 Refuse Enclosure	168					
138 Stairs	120					
	14984	4954	2704	1378	3,108	729
Total Winery Coverage Per Phase		19938		4082		3,837
<b>TOTAL WINERY COVERAGE</b>				27857		
<b>SECOND FLOOR</b>						
201 V.I.P. TASTING ROOM		819				
202 OPEN OFFICE				795		
203 CONFERENCE ROOM				388		
204 FILES				203		
205 HALLWAY				126		
206 W.C.				91		
207 STORAGE				75		
208 HALL		44				
209 TOWER		324				
210 TERRACE		478				
	14984	6619	2704	3056	3108	729
		21603		5760		3837
Total Winery Coverage Per Phase						
<b>TOTAL WINERY COVERAGE</b>				31200		

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

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TRAFFIC INFORMATION

Project Trip Generation							
	Personnel / Visitors				Vehicle Trips		
	Operations Daily M - F	Marketing Events Minimum Weekends	Maximum		Operations Daily M - F	Marketing Events Minimum Weekends	Maximum
Operating Hours	8	8	8		8	8	8
Employees				Employee Trips			
Full-Time	10	10	10	Full-Time	30	30	30
Seasonal Peak	5	5	10	Seasonal Peak	10	10	19
Peak Hours				Peak Hours	15	15	19
Total Employees	15	15	20	Total Employee Trips	40	40	49
Event Support Staff				Event Support Staff			
Full-Time	10	10	10	Full-Time	30	30	30
Seasonal Peak	5	5	10	Seasonal Peak	10	10	19
Total Support Staff	15	15	20	Total Support Staff Trips	40	40	49
Visitors	24	20	125	Visitor Trips	18	14	89
Peak Hours				Peak Hours	7	5	34
Total Visitors	24	20	125	Total Visitor Trips	18	14	89
				Total Trucks - Deliveries, Shipping, etc. Trips	2	2	2
Grand Total	39	35	145		60	56	140
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	Seasonal Peak	Marketing Events	Marketing Events	Marketing Events
No. Employees					
Support Staff, caterers, clean-up, etc.	10	20	20	20	20
Visitors	24	24	20	50	125
Residents	4	4	4	4	4
Grand Total	38	48	44	74	149

APPS-Traffic Information

Ceja Winery Traffic Generation Calculations  
 Bartelt Engineering  
 JRG- May 12, 2010

**Employees**

	Amount	Trips per Day per Employee	Employees per Auto	Total Employee Trips per Day
Full Time	10	3.2	1.05	30
Seasonal	5	2	1.05	10
Peak Part-Time	10	2	1.05	19

**Visitors**

	Amount	Trips per Day per Visitor	Visitors per Auto	Trips per Day
Weekday	24	2	2.6	18
Weekend	24	2	2.8	17
Food & Wine Pairings	20	2	2.8	14
Wine Club Event	50	2	2.8	36
Auction Related Events	125	2	2.8	89

**Service Vehicles (45,000 gallon per year winery)**

	Trips per 1,000 gals per Season	Trips per Season	Trips per Day
Grapes	1.52	68	1.9
Materials/Supplies	1.47	66	0.3
Case Goods	0.8	36	0.1

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**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.

Amelia Morán Ceja  
Signature

8/6/09  
Date

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

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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.

Amelia Moran Ceja  
Applicant  
Amelia Moran Ceja  
8/6/09  
Date

Same  
Property Owner (if other than Applicant)  
APN 047-240-037  
Project Identification

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**PROJECT STATEMENT  
FOR  
CEJA WINERY USE PERMIT  
(APN 047-240-037)  
1016 LAS AMIGAS ROAD, NAPA**

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**The Proposal:** The proposal is for a new winery use permit with a 45,000-gallon per year production level. The winery parcel is a 10.390 acre parcel in the Carneros area, located at 1016 Las Amigas Road in Napa County. The applicant proposes a full production winery with facilities for fermenting of grapes, wine storage, and administrative and wine marketing space. In addition, the applicant requests approval of sanitary and process wastewater treatment facilities and a marketing plan for the winery. The use permit request includes three separate phases of construction for the overall winery plans, as depicted and described in this Project Statement.

The use permit application includes a Variance request to the 300-ft. setback in the County's *Winery Definition Ordinance (WDO)*, since the winery access road will provide access to an existing family residence for which a lot-line adjustment was approved on July 11, 2008. The residence is located behind the winery, does not have frontage onto Las Amigas Road (the primary entry to the winery), and has long been owned and occupied by the Ceja's father.

**Background and History of Ceja Vineyards:** The Ceja family owns 113 acres of prime vineyard property in the Carneros region of the Napa Valley. The family's history is compelling. In 1967, Pablo Ceja moved his wife and six children to St. Helena, where he and his wife found work in local vineyards and wineries. Eventually, they settled in nearby Carneros and fulfilled their dreams of buying land and growing grapes, as well as making premium wines. Ceja Wines have received very favorable reviews from a number of prominent wine writers, including the venerable Robert Parker. Ceja Wines were served at the Inaugural Celebration of President Barack Obama. The demand for Ceja wines has resulted in the family's decision to apply for a winery building permit and build a Ceja Family Winery in Napa County. Certain of the wine tasting events and activities that are not allowed under the County's WDO are held at the Ceja Tasting Room located in Downtown Napa. Winery marketing events described in the Winery Supplemental form and this Project Statement are designed for customers who wish to see winemaking and vineyard operations on-site.

**Existing Conditions:** The 10.39-acre site currently has several residential structures, all but one of which will be demolished for the winery structures. The site includes some of the family's vineyards and a small reservoir which is used as a retention pond for vineyard drainage. The reservoir will not be utilized as a wastewater treatment pond.

The site presently has approximately seven acres of vineyards, which will be reduced by 1.6 acres in order to accommodate the winery and its wastewater treatment facilities.

Land uses near the subject property include a number of existing wineries: Acacia, Etude, Saintsbury, McKenzie Mueller, and Bouchane. Surrounding land uses include vineyards and rural residential uses, as well as the Napa River marshes located to the west.

**Local Plans and Ordinances:** The parcel's General Plan land use designation is Agriculture and it is zoned AW (Agricultural Watershed). The AW zoning allows a winery on a minimum 10-acre parcel, with an approved winery use permit. The winery plans are consistent with the provisions of the *Napa County Winery Definition Ordinance (WDO)* and with the *Napa County Conservation Regulations*. The winery proposal is also consistent with other County and responding agency regulations and requirements, including the Napa County Building Department, Napa County Conservation, CDF (fire protection), Napa County Public Works, and the Napa County Department of Environmental Management.

***Napa County Airport Overflight Zones:*** The winery site is located with Airport Overflight Zone E, as reflected in the *Napa County Airport Land Use Compatibility Plan*. Zone E represents the Airport's influence area extending beyond the typically defined compatibility zones during busy traffic hours and when larger aircraft are in the pattern. Overflight annoyance (noise) is the primary impact element in these areas. The risk of accident is very low. Land use compatibility criteria associated with Zone E does not translate into any minimum density requirement on-site. Any permitted use within the underlying zoning district (Agricultural Watershed) is allowed, although amphitheaters, landfills, and pond are not permitted. An overflight easement or deed notice is required. The winery use permit will be referred to the County's Airport Land Use Commission for action at the time of the project hearing, but does not require a separate hearing before that body because of established compatibility factors. (See attached data from *Napa County Airport Land Use Plan*.)

The plans are consistent with all required setbacks and standards of Public Works for winery access roads. The proposed wastewater system facilities are consistent with regulations of the County's Environmental Management agency.

Because the winery plans include a commercial kitchen, the applicant must file a Public Water Company report with the County, and wells for potable water must meet that Department's requirements and those of the State of California. In addition to two existing groundwater wells and the requirement that at least one of the wells has a 50-ft. seal, the applicant has plans to drill a new groundwater well on-site. Well tests have shown a suitable area and yield for the new well, which will be in operation prior to the issuance of building permits for the winery.

**Environmental and GIS Review:** The site has been reviewed in context with Napa County's Geographic Information System (GIS) data base, which reports the following parcel-specific information.



*Flood Zone:* Parcel not in FEMA Flood Zone.

*Groundwater Ordinance:* Parcel not in a Groundwater Deficient Area.

*CalWaterWatershed:* Super Planning Watershed is Lower Napa River. Planning Watershed is the Mouth of Napa River.

*Local Drainage:* Napa River Marshes, to the west of the site.

*Soil Type:* Cole silt loam, zero to 2 percent slopes.

*CalVeg:* No CalVeg data available for this parcel. Parcel has been in vineyards and a residential enclave impervious area for many years. (See biology report prepared by Steven Ray for details.)

*Contours:* Very level contours, with less than a two percent slope.

*HazMat Releases:* Abruzzini Vineyard and Alex L. Rasmussen are off-site, nearby sites that are characterized as having had buried fuel tanks in the past. No accidents or leakages in evidence.

*Archaeology:* Archaeological sites found in proximity to this site, which may indicate the potential for unearthing of cultural resources during excavation and construction. See archaeological/cultural resources report submitted with this application for details. Standard mitigation measures associated with construction activities will apply.

*Faults:* No seismic faults indicated.

*Spotted Owls:* No Spotted Owls or owl habitat indicated.

*Special Plants:* No special plants found, as per findings in biology report prepared by Steven Ray and submitted with this application.

*Landslides:* Landslides found. Applicant will confer with County to determine whether landslide areas actually effect the subject property, which is quite level and does not appear to have evidence of active fault activity.

*Alquist Priolo Faults:* No Alquist Priolo Faults found.

*Fire Hazard Severity:* Low to moderate. All structures will comply with Chapter 7 A of the California Unified Building Code, as required for new commercial structures.

**Winery Development Components:** The winery consists of three separate phases of structural development, as outlined in the drawings and elevations submitted with this application. Each phase is designed to incorporate the uses desired by the applicant

during each phase of the work, so that final occupancy can be approved. The overall Phasing Plan for the winery is detailed below.

*Phase One:* Phase One of the winery involves a total of 21,603 sq. ft. of structural space. It includes fermentation and barrel storage areas, an outdoor crush pad and work area, a mechanical structure, administrative office space, a wine library and tasting areas. The structural wall that will attach to the Phase Two structure will be built during Phase One construction. In addition, the wastewater treatment facilities will be built during Phase One, as will pads for the water storage tanks. Outdoor work areas and walkways associated with Phase One structures and as reflected in Exhibit A2.5 will also be constructed during Phase One.

*Phase Two:* Phase Two includes 5,760 sq. ft. of structure adjacent to the Phase One Wall, including a second outdoor crush/work area, additional barrel storage space for white wines, a kitchen and dining area for wine-and-food pairings described in the Winery Marketing Plan, and an outdoor patio area (impervious space). Storage and restroom space are also part of the Phase Two effort. Outdoor work areas and walkways associated with Phase Two structures and as reflected in Exhibit A2.5 will also be constructed during this phase.

*Phase Three:* The 3,837-sq. ft. final phase of the winery will be located adjacent to Phase Two. It includes additional wine storage space and a mechanical room to service the wine storage, as well as an outdoor patio (impervious), and an olive grove terrace (pervious space). Outdoor work areas and walkways associated with Phase Three structures and as reflected in Exhibit A2.5 will also be constructed during this final phase.

The proposed Phasing Plan for the winery is depicted in Exhibit A2.5 submitted with this application and in a reduced-scale (11 x 17-in.) exhibit color-coded to reflect elevations for each of the three phases of construction. The applicant wishes to have each phase of the winery approved for occupancy so that the winery can be constructed in a manner that allows them to produce their own wines on-site, but which is also most cost effective.

**Winery Coverage:** The overall winery development area coverage footprint on-site is 77,372 sq. ft. (see included exhibit for impervious surfaces and footprint of winery), or 17 percent of the overall site. This coverage falls under the County's coverage threshold of no more than 25 percent of the site representing winery development area.

The total amount of area for production uses is 26,085 sq. ft. and the total amount of area for accessory uses is 10,404 sq. ft., for a production-to-accessory ratio of 39.8 percent. This is just under the County's threshold of no more than 40 percent of use representing accessory.

**Winery Structures:** There are three winery structures reflected in the Phasing Plan, although the phases abut one another with shared walls as shown in the Exhibit A2.5. These structures are described phase-by-phase above, each phase including wine production and storage, tasting and mechanical uses. The total structural coverage of the

proposed winery is 31,200 square feet. The total production structural space is 27,085 sq. ft. and total accessory structural space is 10,404 sq. ft., for a production-to-accessory use ratio of 38 percent. This falls just below the 60/40 percent threshold required in the County's *Winery Definition Ordinance (WDO)*.

**Outdoor Crush Pads and Work Areas:** Two outdoor crush pads are included, one with Phase One structures and the smaller one with Phase two structures. In addition to the covered work areas, the winery site plan includes utility pads and water storage tank pads as reflected in the winery calculations checklist and calculations sheet included herein.

**Circulation and Parking:** The primary access road for the winery is off Las Amigas Road. The winery access roads comply with the County's road standard of 18-ft. paved surfaces with 2-ft. shoulders, for a total width of 20 ft in areas so required by CDF for fire protection. Due to the road being a one-way loop road in places, the width is reduced in certain of its segments as indicated in the plans. The road is a one-way loop that provides clear access for all winery structures; therefore, a turn-around area for fire equipment is not necessary for this winery. The circulation and parking systems are detailed on the winery site plan.

A total of 23 parking spaces are included in the plans, 4 spaces for winery employees and 19 for winery visitors. One ADA space is included in the total of 23. For winery marketing events that exceed these 23 parking spaces, parking along winery access roads and vineyard rows is readily available on-site.

In response to comments from Public Works and CDF, the applicant has agreed to redesign the primary access road into the winery, along with the existing parking area. The revised configuration provides an overall improved configuration for entering the winery, allows a greater area to negotiate turns, and greatly improves the sight distance potential between the winery site and Las Amigas Road. See exhibits for revised design.

**Water Supply Facilities:** The water supply for the winery will be provided by two existing groundwater wells and a third new well. The new well will be equipped with a 50-ft. seal and meet other requirements as specified by the County's Environmental Management Department and the State of California for public water company facilities. This requirement is invoked because of the inclusion of a commercial kitchen as part of the winery's wine marketing facilities. All proposed water systems will be in place prior to the issuance of building permits for Phase One of the winery structures.

**Winery Wastewater Facilities:** Based on the proposed wastewater flows, the site evaluation performed by Bartelt Engineering on June 22, 2007, and available area on the site, Bartelt Engineering proposes to combine and dispose of the process wastewater and the sanitary wastewater via a subsurface drip dispersal system with effluent pretreatment.

The proposed winery process wastewater treatment system will consist of several steps. The floor of the proposed winery building will be sloped so that all process wastewater is collected in trench drains and floor drains. The winery process wastewater collecting in

these drains will then gravity flow into a septic tank which is fitted with a filter to remove finer solids. From the septic tank, the process wastewater will gravity flow to a recirculation/blend tank, where it will be combined with effluent from the sanitary wastewater system's septic tanks. The combined effluent in the recirculation/blend tank will be treated by a pretreatment system before being stored in a dosing tank. Treated effluent in the dosing tank will be pumped to the subsurface drip dispersal field by a duplex pumping system.

The sanitary wastewater from the winery will be disposed through the same septic system as the winery process wastewater. Winery sanitary wastewater will gravity flow to a septic tank for solids removal. From the septic tank, sanitary wastewater will gravity flow to a recirculation/blend tank, where it will be combined with effluent from the process wastewater system's septic tank. The combined effluent in the recirculation/blend tank will be treated by a pretreatment system before being stored in a dosing tank. Treated effluent in the dosing tank will be pumped to the subsurface drip dispersal field by a duplex pumping system.

An on-site underground septic system serves the existing residence located at 1016 Las Amigas Road. The age, type and size of the existing septic system are unknown. The applicant and his engineer have agreed to size the proposed subsurface drip dispersal system to accept sanitary wastewater from the existing residence. Residential sanitary wastewater from the existing residence will gravity flow to a septic tank for solids removal. The existing septic tank will be inspected and utilized if appropriate. From the septic tank, the sanitary wastewater will gravity flow to a pump tank, where it will be pumped to the combined effluent recirculation/blend tank. From the recirculation/blend tank, the effluent will be filtered through a pretreatment system before being stored in a dosing tank. The treated effluent in the dosing tank will be pumped to the subsurface drip dispersal field by a duplex pumping system.

See the Wastewater Feasibility Report prepared by Bartelt Engineering and submitted with this application for details.

**Winery Design:** The winery design is California Mission, in keeping with the history of the region and the vernacular of other Napa Valley wineries, such as the Robert Mondavi Winery in Oakville. Although the buildings are of metal structure, the façade exhibited will be one of cement plaster in earth tones and muted colors consistent with the Mission style architecture. The tower element of the winery is consistent with Mission style architecture and compatible with the Ceja Family icon of a mission bell (see logo bell in site plan and architectural plan title block). The façade of the building will consist of a series of graceful arched porticos and the winery windows are arched to reflect this design theme. The winery roof will be a metal roof in a subdued color compatible with the other face elements of the winery design. The design of all three phases of the proposed winery will be consistent with this design theme.

The tower is compliant with the County's allowance of a maximum of 50 feet for unoccupied structures such as this architectural feature. The winery itself is compliance with the maximum of 35 feet in height for occupied space.

**Winery Landscape Concept:** Landscape plans will be submitted prior to issuance of building permits for Phase One, but may be installed in sequence with each of the phases of building. Landscape elements will be simple and will reflect a recognition of water conservation so important in this region of the Napa Valley. All landscaping around the winery will be designed to soften the appearance of winery structures. Landscape irrigation will be accomplished via partially treated wastewater from the pressure distribution system, in an effort to conserve and reuse water on-site.

The overall landscape concept, prepared by Roche & Roche Landscape Architects, is included with this submittal. It reflects planting areas, identifies the species and location and size of all introduced landscape elements, and is compatible with all requirements of Napa County that relate to landscape plantings. The landscape plans will be compatible with the requirements of the Greenhouse Gas Emission Reduction Measures (see checklist).

**Winery Marketing Plan:** The winery marketing plan focuses on maintaining a strong relationship with the family's wine club, often entertaining with specialized food-and-wine pairings. This has long been a tradition of the Ceja family, with many publications highlighting their unique approach to wine marketing and presentations of the wine with such cuisines as traditional Mexican food, etc. The winery marketing plan has, therefore, focused on maximizing food-and-wine pairings, but also on release marketing events and events for wine club members, who typically love to visit wineries and vineyards.

The new winery cannot be open to the general public, per the provisions of the County *WDO*. However, it will have private tours and tastings, by appointment only, as follows.

**Private Tours and Tastings:** A maximum of 4 per day, with 6 persons.

In addition, the new winery proposes a marketing plan which includes the following:

**Food-and-Wine Pairings:** A maximum of 4 in any single month, with a maximum of 20 persons attending each.

**Industry/Open House/Wine Club Events:** A maximum of 4 per year, with a maximum of 50 in attendance at any single event.

**Auction-related Larger Events:** A maximum of 2 events each year, with a maximum of 125 persons in attendance at each. We envision one of these events to be held in connection with the Napa Valley Wine Auction, and the second event to be held in connection with other wine auctions of significance, such as Napa Valley Premiere.

The winery proposal includes a commercial kitchen and dining area for food-and-wine pairings in Phase Two of the winery development. Until the commercial kitchen is built, the family will rely on caterers for food-and-wine tastings, or use their existing tasting room in downtown Napa.

For any events of more than 75 persons, portable facilities will be utilized.

Tastings will begin no earlier than 10:00 AM and no additional tastings will be held after 4:00 PM, except for events specifically scheduled for the evening hours. Evening events will be held at 6:00 PM or later, in order to avoid peak commute hours for traffic. All evening events will conclude by 10:00 PM.

In keeping with the standard conditions for wineries, no outdoor amplified music will be used during marketing events, except for special events with a permit for same and where the nature of such music is clearly designated and approved by the County.

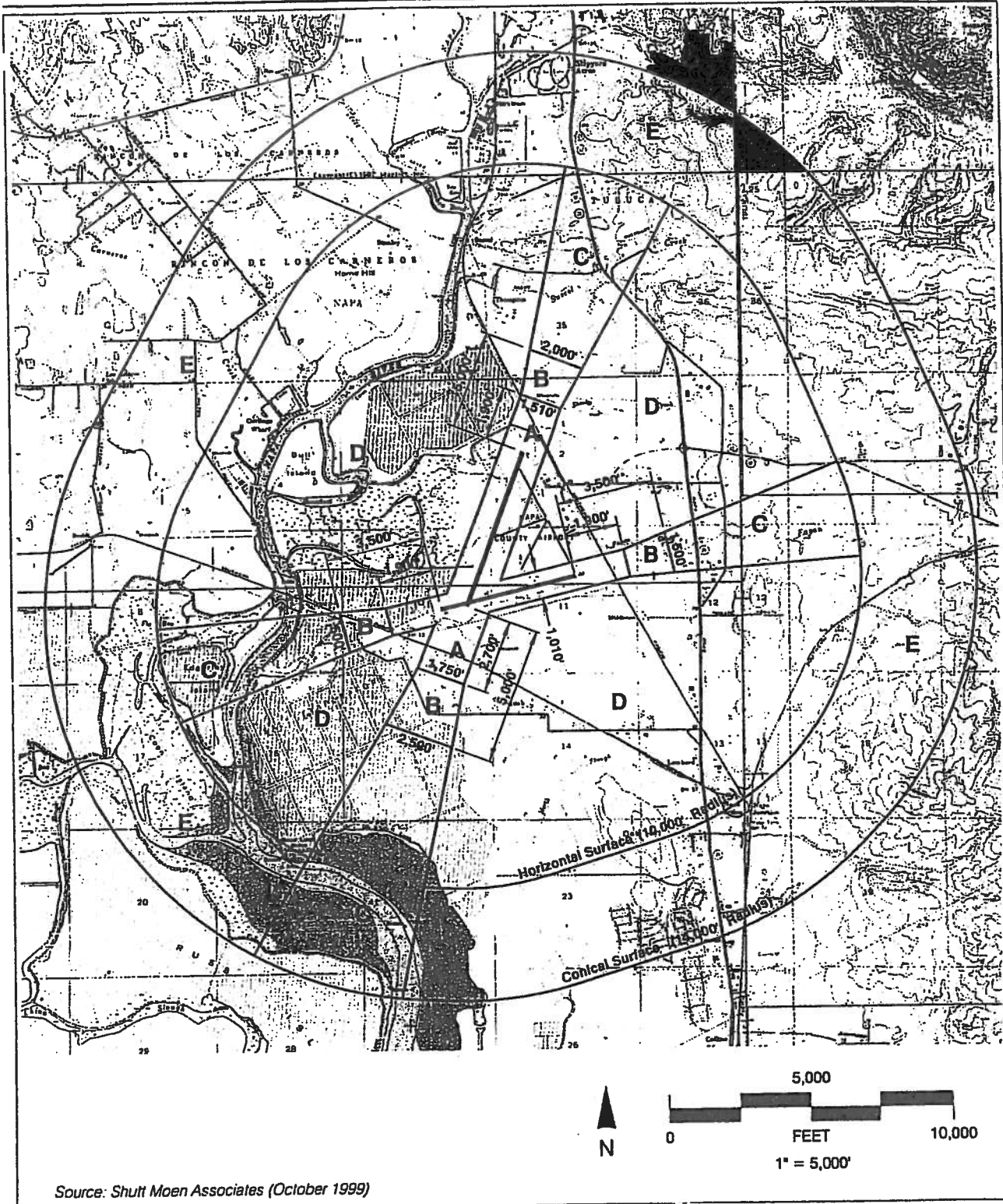


Figure 3A

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**Compatibility Plan**  
Napa County Airport

Table 3-1

### Compatibility Zone Definitions

- ZONE A** Runway Protection Zone: Dimensioned to encompass the future Runway Protection Zones of the respective runways for each airport as presented on the Airport Layout Plans contained in Part III of this document. Also includes areas lateral to the runway. These areas are regularly overflowed by aircraft below 50 feet above the ground. For this reason, these areas are considered high risk with regard to accident potential and any structures, buildings, trees or obstacles may create a flight hazard. These areas are also affected by high noise levels.
- ZONE B** Approach/Departure Zone: This zone is defined as the areas where aircraft will be below 100 feet above ground level as determined by the type of approach anticipated for that runway in the future. Future approach slopes are designated on the respective Airport Layout Plans and Airspace Plans for each airport in Part III. These areas are affected by substantial risk of accident potential due to the frequency of overflights at low altitudes. Noise levels are generally high with frequent loud single-events.
- ZONE C** Extended Approach/Departure Zone: This zone is defined as the area where aircraft will be below 300 feet above ground level as determined by the type of approach. The low altitude of aircraft in these areas indicates moderate to high risk of accident potential. Properties in this zone will be affected by substantial noise.
- ZONE D** Common Traffic Pattern: This area is defined by the flight pattern for each airport and illustrated in the respective "Airport Impact Areas" figures contained in Part III. These areas are routinely overflowed by aircraft operating to and from the airport with frequent single-event noise intrusion. Overflights in these areas can range from near the traffic pattern altitude (about 1,000 feet above the ground) to as low as 300 feet above the ground. Accident risk varies from low to moderate. Areas where aircraft are near pattern altitude (e.g., downwind leg) have the lowest risk. In areas where aircraft are at lower altitudes (especially on circle-to-land instrument approaches) a moderate level of risk exists.
- ZONE E** Other Airport Environs: An airport's influence area often extends beyond the typically defined compatibility zones during busy traffic hours and when larger aircraft are in the pattern. Aircraft overflights can occur anywhere in these areas when aircraft are departing or approaching an airport. Overflight annoyance is the primary impact element in these areas. The risk of accident is very low.



ZONE	LOCATION	IMPACTS/RESTRICTIONS	MAXIMUM DENSITIES*		
			Residential	Other Uses (people/ac) <sup>2</sup> In Structures	Total in and out of Structures
A	Runway Protection Zone and Primary Surface	<ul style="list-style-type: none"> <li>- High risk</li> <li>- High noise levels</li> <li>- Low overflights below 50' AGL</li> </ul>	0	0	10
B	Inner Approach/Departure Zone	<ul style="list-style-type: none"> <li>- Substantial risk</li> <li>- High noise levels</li> <li>- Low overflights below 100' AGL</li> </ul>	0	10	25
C	Approach/Departure Zone	<ul style="list-style-type: none"> <li>- Moderate risk</li> <li>- Substantial noise</li> <li>- Low overflight below 300' AGL</li> </ul>	0	50	75
D	Common Traffic Pattern	<ul style="list-style-type: none"> <li>- Moderate risk</li> <li>- Frequent noise intrusion</li> <li>- Routine overflights below 1,000' AGL</li> </ul>	0	100	150
E	Other Airport Environs	<ul style="list-style-type: none"> <li>- Low risk</li> <li>- Overflight annoyance</li> </ul>	See Note 7		

1. Residential land use and zoning designations are considered incompatible uses within the traffic pattern area (Zones A, B, C, and D) where aircraft overflights are frequent and at low altitude. The residential restrictions do not apply to residential uses allowable under agricultural land use and zoning designations.
2. The use should not attract more than the indicated number of persons per net acre. Net acreage is the total site area inclusive of parking areas and landscaping, less the area dedicated for streets. These densities are intended as general planning guidelines to aid in determining the acceptability of proposed land uses. Clustering of development within the density parameters should be encouraged to protect and provide open land/safety areas. However, in Zones A, B, and C the density on any one acre of a parcel should not exceed twice the indicated number of people per acre.
3. Dedication of an avigation or overflight easement or deed notice is required as a condition for new development within all zones. Also, height limit restrictions are applicable to structures and trees in all zones in accordance with Federal Aviation Regulation Part 77 and local ordinances. Uses which may be hazardous to flight are prohibited in all zones.
4. These uses typically can be designed to meet the density requirements and other development conditions listed.
5. These uses typically do not meet the density requirements and other development conditions listed. They should be allowed only if a major community objective is served by their location in this zone and if mitigation measures (i.e., noise attenuation) are incorporated that will minimize potential conflicts.
6. NLR = Noise Level Reduction; i.e., the attenuation of sound level from outside to inside provided by the structure. Noise level reduction measures may be required in areas with high single-event noise levels and where noise-sensitive users (schools, libraries, etc.) are proposed. Refer to Appendix C for criteria and noise attenuation measures.
7. Maximum residential densities in accordance with local adopted General Plans and zoning designations. Consideration should be given to the proximity of flight patterns, frequency of overflight, terrain conditions, and type of aircraft in determining acceptable location of residential uses. Referral to the ALUC for review of development plans prior to approval is recommended.
8. The purpose of these criteria is to provide a basis for determining those land uses which are compatible with airport activities. Specific land uses will be allowed only if they are also consistent with applicable General Plan policies and zoning ordinances.
9. All lands in Zone A are either within the Airport's boundaries or designated for acquisition in the Airport Master Plan.
10. Includes objects that penetrate FAR Part 77 surfaces, uses that would attract large numbers of birds (e.g., landfills), and uses that would create smoke, glare, distracting lights, or electronic interference.
11. Avigation easements will be required in lieu of overflight easements or deed notices where there is an appropriate public agency to review them.

Table 3-2

## Airport Vicinity Land Use Compatibility Criteria Napa County Airport

ZONE	PROHIBITED USES	OTHER DEVELOPMENT CONDITIONS	EXAMPLES OF NORMALLY ACCEPTABLE USES	EXAMPLES OF USES NOT NORMALLY ACCEPTABLE
	<ul style="list-style-type: none"> <li>- All residential uses</li> <li>- Any assemblage of people</li> <li>- Any new structure which exceeds height limits</li> <li>- Noise sensitive uses</li> <li>- Uses hazardous to flight<sup>10</sup></li> </ul>	<ul style="list-style-type: none"> <li>- Avigation easement required</li> </ul>	<ul style="list-style-type: none"> <li>- Pasture, open space</li> <li>- Aircraft tiedowns</li> <li>- Auto parking</li> <li>- Most agricultural uses</li> </ul>	<ul style="list-style-type: none"> <li>- Heavy poles, signs, large trees, etc.</li> <li>- Ponds</li> </ul>
B	<ul style="list-style-type: none"> <li>- All residential uses</li> <li>- Any noise-sensitive uses</li> <li>- Schools, libraries, hospitals, nursing homes, daycare centers</li> <li>- Uses hazardous to flight<sup>10</sup></li> </ul>	<ul style="list-style-type: none"> <li>- Avigation easement required</li> <li>- Structures to be as far as possible from extended runway centerline</li> <li>- Clustering is encouraged to maximize open land areas</li> <li>- Minimum NLR of 25 dBA in office buildings<sup>8</sup></li> <li>- Building envelopes and approach surfaces required on all subdivision maps and development plans</li> </ul>	<ul style="list-style-type: none"> <li>- All uses from Zone A</li> <li>- Parks with low-intensity uses, golf courses</li> <li>- Nurseries</li> <li>- Mini-storage</li> </ul>	<ul style="list-style-type: none"> <li>- Retail uses</li> <li>- Office uses (except as accessory uses)</li> <li>- Hotels, motels, resorts</li> <li>- Theaters, assembly halls, and conference centers</li> <li>- Ponds</li> </ul>
B <sub>2</sub>	<ul style="list-style-type: none"> <li>- All residential uses</li> <li>- Schools, libraries, hospitals, nursing homes, daycare centers</li> <li>- Uses hazardous to flight<sup>10</sup></li> </ul>	<ul style="list-style-type: none"> <li>- Avigation easement required</li> <li>- Structures to be set back as far as possible from extended centerline</li> <li>- Clustering is encouraged to maximize open land areas</li> <li>- Building envelopes and approach surfaces required on all subdivision maps</li> <li>- NLR measures may be required for noise-sensitive uses (offices)</li> </ul>	<ul style="list-style-type: none"> <li>- All uses from Zone B</li> <li>- Warehousing and low-intensity light industrial</li> <li>- Small retail uses</li> <li>- Outdoor recreation uses; marina, ball-park</li> <li>- Office uses</li> </ul>	<ul style="list-style-type: none"> <li>- Large retail buildings</li> <li>- Hotels, motels, resorts, health club</li> <li>- Restaurants, bars</li> <li>- Multi-story buildings</li> <li>- Theaters, assembly halls, and conference centers</li> <li>- Ponds</li> </ul>
D	<ul style="list-style-type: none"> <li>- All residential uses</li> <li>- Uses hazardous to flight<sup>10</sup></li> </ul>	<ul style="list-style-type: none"> <li>- Overflight easement or deed notice required<sup>11</sup></li> <li>- Building envelopes and approach surfaces required on all development plans within 100' of approach zones</li> <li>- Clustering is encouraged to maximize open land areas</li> <li>- NLR measures may be required for noise-sensitive uses<sup>8</sup></li> </ul>	<ul style="list-style-type: none"> <li>- All uses from Zone C</li> <li>- Most non-residential uses</li> <li>- Accessory day care centers</li> </ul>	<ul style="list-style-type: none"> <li>- Schools, libraries, hospitals, nursing homes</li> <li>- Large shopping malls</li> <li>- Amphitheaters</li> <li>- Ponds</li> </ul>
E	<ul style="list-style-type: none"> <li>- Noise-sensitive outdoor uses</li> </ul>	<ul style="list-style-type: none"> <li>- Overflight easement or deed notice required<sup>11</sup></li> </ul>	<ul style="list-style-type: none"> <li>- Any permitted use</li> </ul>	<ul style="list-style-type: none"> <li>- Amphitheaters</li> <li>- Landfills</li> <li>- Ponds</li> </ul>

Table 3-2, Continued

CEJA PROJECT REVISION

FOR TOURS & TASTING, FOOD SERVICE

DATED: MAY 26, 2010 DONNA OLOFORD

JUNE 2, 2010 PAUL BARTELT

**Donna B. Oldford**  
**Plans4Wine**  
**2620 Pinot Way**  
**St. Helena, CA 94574**  
**Telephone (707)963-5832**  
**Fax (707)963-7556**  
**E-mail: [DBOldford@aol.com](mailto:DBOldford@aol.com)**

May 26, 2010

Ms. Trish Hornisher  
Planner III  
Napa County Dept. of Conservation, Development & Planning  
1195 Third Street, Room 210  
Napa, CA 94559

Dear Trish:

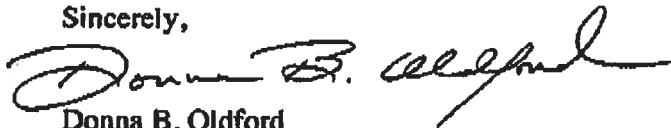
This letter is a request on behalf of my client, Ceja Family Vineyards, that their pending winery use permit application include the ability to serve food with their wine tastings/tours as will be provided for by Ordinance 1340 set to go before the Board of Supervisors on May 11 and will most likely go into effect 60 days following that date. We respectfully request that a condition of approval be added in your staff report that will allow this activity at the Ceja Family Winery.

The wastewater feasibility report and system described therein allows that there is capacity for this use and operation at the proposed winery. The system is designed to accommodate multi-course food and wine pairing events of up to 24 persons (within a 24-hour period), on days when there are not separate wine tastings/tours. In keeping with this capacity, the wastewater system will easily accommodate a lesser scale food serving with the tastings, since the private tours and tastings proposed for the winery indicate a maximum of 28 persons per day. This has been confirmed by Paul Bartelt's office.

Please provide a copy of this letter to Kim Withrow at Napa County Environmental Management and I will have Paul Bartelt's office follow up with Kim in advance of the hearing scheduled for Wednesday, June 16.

Thank you, Trish. Please feel free to call me or Paul Bartelt with any further questions.

Sincerely,



Donna B. Oldford  
Planning Consultant

Cc: Amelia Ceja for Ceja Family Vineyards and Paul Bartelt, Bartelt Engineering

June 2, 2010  
#07-23

Kim Withrow  
Napa County Environmental Management  
1195 Third Street, Room 101  
Napa, CA 94559

**RECEIVED**

JUN 02 2010

NAPA CO. CONSERVATION  
DEVELOPMENT & PLANNING DEPT.

Re: Ordinance 1340 and the Onsite Wastewater Disposal System Design for the Ceja Winery, 1016 Las Amigas Road, Napa County, CA, APN 047-240-016

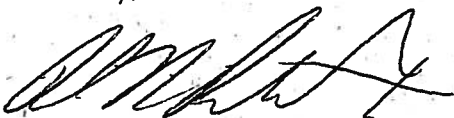
Dear Ms. Withrow:

This letter has been written to confirm that adoption of Napa County Ordinance 1340 which would allow food service during winery tours and tastings at the proposed Ceja Winery will not require an expansion to the wastewater disposal system design described in the Onsite Wastewater Disposal Feasibility Study for the Ceja Winery prepared by Bartelt Engineering dated March 2, 2010.

As shown in the feasibility study, the peak wastewater flow rate is produced from three sources. The three wastewater sources are winery process wastewater, winery sanitary wastewater and residential sanitary wastewater. Wastewater produced during marketing events is part of the winery sanitary wastewater. The wastewater disposal system was designed to accommodate up to 850 gallons per day produced from food preparation during an auction event for up to 125 people. Allowing food service during winery tours and tastings under Ordinance 1340 would produce approximately 417 gallons per day which is less than half of the design peak flow.

Allowing food service during winery tours under Ordinance 1340 at the proposed Ceja Winery will not require an expansion to the proposed wastewater disposal system design. The system is designed to accommodate a much higher wastewater flow rate produced during larger marketing events. If you have any further questions regarding the Ceja Winery wastewater disposal system design, please feel free to call me at (707) 258-1301.

Sincerely,



Paul N. Bartelt, P.E.  
Principal Engineer

cc: **Trish Hornisher**, Napa County Conservation, Development & Planning Department  
Armando Ceja, Ceja Vineyards  
Amelia Ceja, Ceja Vineyards  
Donna Oldford, Plans4Wine

civil engineering  
land planning

1303 jefferson street, 200 B.  
napa, california 94559

(707) 258-1301  
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