



FILE # P10-00157

**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: 4.27.10  
TYPE OF APPLICATION: Major Modification Date Published: \_\_\_\_\_  
REQUEST: ADD SUNDAY to tours & tastings. Date Complete: \_\_\_\_\_

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

PROJECT NAME: Frogs Leap Winery Use Permit Modification This is an application for a development permit  
Assessor's Parcel #: 030-090-033 Existing Parcel Size: 38.92 +/- ac.  
Site Address/Location: 8815 Conn Creek Road Rutherford, California 94573  
No. Street City State Zip  
Property Owner's Name: Frog's Leap Winery  
Mailing Address: P.O. Box 189 Rutherford, California 94573  
No. Street City State Zip  
Telephone #: (707) 963 - 4704 Fax #: (707) 967- 3488 E-Mail: \_\_\_\_\_  
Applicant's Name: Same as above  
Mailing Address: \_\_\_\_\_  
No. Street City State Zip  
Telephone #: ( ) - ( ) Fax #: ( ) E-Mail: \_\_\_\_\_  
Status of Applicant's Interest in Property: \_\_\_\_\_  
Representative Name: Same as above  
Mailing Address: \_\_\_\_\_  
No. Street City State Zip  
Telephone # ( ) Fax #: ( ) E-Mail: \_\_\_\_\_

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.

X John T. Williams 4.27.10 Signature of Property Owner Date  
John T. Williams Print Name  
X John T. Williams 4.27.10 Signature of Applicant Date  
John T. Williams Print Name

TO BE COMPLETED BY CONSERVATION, DEVELOPMENT AND PLANNING DEPARTMENT  
\*Application Fee Deposit: \$ 8,000 Receipt No. 80137 Received by: 88 Date: 4-27-10

## Project Statement

### Frogs Leap Winery Use Permit Modification 8815 Conn Creek Road Rutherford, California

Frog's Leap Winery is authorized to produce 240,000 gallons of wine at its facility on Conn Creek Road pursuant to use permit application #93397-UP approved by the Commission in 1994. The facility conducts tours and tastings by prior appointment for 50 visitors/day, 250/week, Monday—Saturday.<sup>1</sup> The winery is also permitted three (3) marketing events per month with an average attendance of 25 persons per event. Retail sales and approved marketing events are permitted 7 days/week. Tastings and marketing events are conducted within the existing two-story administration/hospitality building approved in January 2005.<sup>2</sup>

The winery is now seeking permission from the county through a use permit modification to open on Sundays for tours and tastings by appointment for 50 visitors. If approved, the total number of weekly visitors would increase from 250/week to 300/week. The winery would continue to be closed for tours and tastings if and when marketing events are conducted on Sundays as required by prior use permit approvals. No change to winery production, marketing or the existing building footprint is proposed.

The proposal to open the winery for up to 50 visitors on Sunday was reviewed with county staff to determine impacts on existing infrastructure, traffic, circulation and parking. Typically, water, sewer and parking facilities are designed to accommodate the maximum demand on any given day. In this case, the existing wastewater facilities were designed to accommodate up to 50 visitors for tours and tasting, 60 visitors with catered meals, 4 employees and a 2-bedroom residence on the weekend day that the winery is open (i.e. Saturday) or 785 gallons of effluent.<sup>3</sup> Since proposed Sunday visitation will not exceed 50 visitors and current use permit conditions prohibit marketing events and daily visitors at the same time, projected wastewater flows will be well within the design limit of the existing system. Similarly, based on the Napa County Department of Public

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<sup>1</sup> Condition #2, use permit #U93397-UP

<sup>2</sup> Use permit modification #P04-0427-MOD

<sup>3</sup> "Wastewater Feasibility System for Tasting Room Modifications", Frogs Leap Winery, Summit Engineering, Inc., dated August 2004

Works' thresholds for estimating water use [Phase 1 Study], the projected annual water required for winery operations is approximately 6.36 ac-ft./year. Annual projected water use would not be exceeded by the addition of 50 visitors on Sundays.

Eighteen (18) parking spaces were required by the county for the visitors program and are currently available for winery customers. These spaces currently accommodate the 50 daily visitors permitted Monday-Saturday and thus would be adequate to accommodate 50 new visitors on Sundays. Twenty (20) employees spaces are also provided on site and would be available for overflow parking if and when needed.

Before filing this application, the county traffic engineer was consulted to determine if a left turn lane would be warranted for the 50 new Sunday visitors. The need for left turn lane is based upon average daily traffic (ADT) on the affected roadway and the number of new trips generated. The addition of 50 new visitors and 4 employees does not warrant the installation of a left turn lane at the driveway/Conn Creek Road intersection according to those standards and the county traffic engineer.<sup>4</sup>

In summary, Frogs Leap Winery would like to open its facility for up to 50 daily visitors on Sundays. Currently daily visitors are restricted to the Monday-Saturday period while retail sales and marketing events may be held on Sunday. No change to any existing facilities, building footprint or infrastructure would be needed to accommodate Sunday visitors. Since all facilities have been designed to accommodate this level of visitation during the Monday-Saturday time period already, these facilities will be adequate to accommodate the 50 additional visitors on Sunday without any impacts to these facilities.

Approval of the use permit modification is requested.

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<sup>4</sup> Rick Marshall, personal communication, February 25, 2010

### INFORMATION SHEET

#### I. USE

- A. Description of Proposed Use (attached detailed description as necessary) (including where appropriate product/service provided): Increase the days per week that the winery is open to visitors. Currently the winery is permitted 50 visitors/day, Monday –Saturday. The proposal is to open the winery to up to 50 visitors/day on Sunday also. The winery is open for tours and tastings by appointment only.
- B. Project Phases:  one  two  more than two (please specify): \_\_\_\_\_
- C. Estimated Completion Date for Each Phase: Phase 1: 2010 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:  
No change to existing infrastructure (employees, water, sewage treatment/disposal, parking) is proposed or required to accomplish the proposed modification in the hours of operation of the visitors' center. Existing sewage disposal system and water supply are currently designed to accommodate the maximum daily visitor and employee levels proposed by this project.
- F. Additional Licenses/Approval Required:  
District: \_\_\_\_\_ Regional: \_\_\_\_\_  
State: None Federal: None

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

- A. Floor Area/Impervious area of Project (in square ft): No additional s.f. proposed  
Proposed total floor area on site: No change (43,000 s.f. existing)  
Total development area (building, impervious, leach field, driveway, etc.) No change  
New construction: None  

existing structures or portions thereof to be utilized: <u>5000 s.f. hospitality area</u>	existing structures or portions thereof to be moved: <u>None</u>
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- B. Floor Area devoted to each separate use (in square ft):  
living: 0 storage/warehouse: N/C offices: N/C  
sales: N/C caves: 0 other: N/C  
septic/leach field: N/C roads/driveways: N/C
- C. Maximum Building Height: existing structures: 30 feet new construction: 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/C--low-level security lighting
- G. Viewshed Ordinance Applicable (See County Code Section 18.106):  Yes  No
- H. Fire Resistivity (check one; If not checked, Fire Department will assume Type V – non rated):  
 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	Proposed
A. Total On-Site Parking Spaces:	39	N/C
B. Customer Parking Spaces:	18	N/C
C. Employee Parking Spaces:	20	N/C
D. Loading Areas:	1	N/C

IV. TYPICAL OPERATION	<u>Existing</u>	<u>Proposed</u>
A. Days of Operation:	<u>6</u> M-Sat.	<u>7</u> Sun
B. Expected Hours of Operation:	<u>8:30—4:30</u>	<u>8:30-4:30</u>
C. Anticipated Number of Shifts:	<u>1</u>	<u>No change</u>
D. Expected Number of Full-Time Employees/Shift:	<u>WD/WED</u> <u>18/4</u>	<u>No change</u>
E. Expected Number of Part-Time Employees/Shift:	<u>2 /0</u>	<u>No change</u>
F. Maximum Number of Visitors		
• busiest day:	<u>50</u>	<u>No change</u>
• average/week:	<u>250</u>	<u>300*</u>
G. Anticipated Number of Deliveries/Pickups		
• busiest day:	<u>7</u>	<u>No change</u>
• average/week:	<u>30</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>

WD = Week Day  
WED = Weekend Day

\* Represents the addition of 50 visitors (max.) on Sunday. Presently visitation is restricted to Monday–Saturday @ 50 visitors (max) per day

**USE PERMIT APPLICATION**  
**SUPPLEMENTAL INFORMATION SHEET**  
**FOR WINERY USES**

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

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

2. **Marketing Activities.** (Describe the nature of any marketing or educational events not listed above including the type of events, whether public or private, frequency of events, average attendance, etc. Differentiate between existing and proposed activities. Attach additional sheets if necessary): No change to existing marketing plan proposed

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3. **Napa Valley Wine Auction Activities.** (Describe the size and type of event that you may conduct as part of the annual Wine Auction): No change to existing proposed

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4. **Food Service.** (Describe the nature of any food service including type of food, whether public or private, whether profit or non-profit, frequency of service, whether prepared on site or not, kitchen equipment, eating facilities, etc. Differentiate between existing and proposed food service. Attach additional sheets if necessary): No change to existing proposed

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5. **Production Capacity.**  
 a. existing capacity: 240,000 gallons date authorized: 1994

- b. current maximum actual production (year): 160,000 gallons (2009)  
c. proposed capacity: No change

6. **Grape Origin.** (Fill out a "Initial Statement of Grape Source" form if establishing a new winery or expanding an existing winery development area and include with application form.)
7. **Winery Development Area.** (see a below - for existing winery facilities)  
Will the project involve construction of additional facilities beyond the winery development area?  
No
8. **Total Winery Coverage.** (see b below – maximum 25% of parcel or 15 acres, whichever is less)  
a. square feet/acres: No change 78,405 s.f.  
b. percent of total parcel: 4.6%
9. **Production Facility.** (see c below – include the square footage of all floors for each structure)  
a. square feet: No change 37,995 s.f.
10. **Accessory Use.** (see d below – maximum permitted 40% of the production facility)  
a. square feet: No change 9,934 s.f.  
b. percent of production facility: 26.2%

**Marketing Definition:** (paraphrased from County Code)

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

**Coverage and Use Definitions:** (paraphrased from County Code)

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

**WINERY CALCULATION WORKSHEET**

(all figures approximate)

No change in s.f. from 2005 approval (#P04-0427-MOD)

**1. WINERY COVERAGE**

All paved or impervious ground surface areas of the production facility:	
Footprint of all winery structures	
Outside work areas	
Tank areas	
Storage areas (excluding caves)	
All paved areas:	
Parking areas	
Loading areas	
Walkways	
Access driveways to the public or private rd	
Above-ground wastewater and run-off treatment systems:	
Wastewater pond or SDDS	N/A
Spray disposal field	N/A
Parcel size: _____ acres	Percent of winery coverage of parcel size:
Total winery coverage: __ acres	_____ %

**2. PRODUCTION FACILITY**

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

**3. ACCESSORY USE**

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



## WATER SUPPLY/WASTE DISPOSAL INFORMATION SHEET

	<u>Domestic</u>	<u>Emergency</u>
I. WATER SUPPLY		
A. Proposed source of Water (eg., spring, well, mutual water company, city, district, etc.):	<u>Well</u>	<u>Well</u>
B. Name of Proposed Water Supplier (if water company, city, district): annexation needed?	N/A <input type="checkbox"/> Yes <input type="checkbox"/> No	N/A <input type="checkbox"/> Yes <input type="checkbox"/> No
C. Current Water Use (in gallons/day): Current water source:	<u>4,900</u> <u>well</u>	<u>          </u> <u>          </u>
D. Anticipated Future Water Demand (in gallons/day):	<u>No change</u>	<u>          </u>
E. Water Availability (in gallons/minute):	<u>167</u>	<u>500</u>
F. Capacity of Water Storage System (gallons):	<u>10,000</u>	<u>40,000</u>
G. Nature of Storage Facility (eg., tank, reservoir, swimming pool, etc.):	<u>Tanks (1)</u>	<u>Tanks (4)</u>
F. Completed Phase I Analysis Sheet (Attached):		

	<u>Domestic</u> (sewage)	<u>Other</u> (please specify)
II. LIQUID WASTE		
A. Disposal Method (e.g., on-site septic system on-site ponds, community system, district, etc.):	<u>PD</u>	<u>Ponds</u>
B. Name of Disposal Agency (if sewage district, city, community system): annexation needed?	N/A <input type="checkbox"/> Yes <input type="checkbox"/> No	N/A <input type="checkbox"/> Yes <input type="checkbox"/> No
C. Current Waste Flows (peak flow in gallons/day):	<u>785 (D)</u>	<u>8,000 (P)</u>
D. Anticipated Future Waste Flows (peak flows in gallons/day):	<u>785</u>	<u>8,000</u>
E. Future Waste Disposal Capacity (in gallons/day):	<u>840</u>	<u>8,000</u>

III. SOLID WASTE DISPOSAL		
A. Operational Wastes (on-site, landfill, garbage co., etc.):	<u>Clover Flat</u>	<u>          </u>
B. Grading Spoils (on-site, landfill, construction, etc.):	<u>N/A</u>	<u>          </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>N/A</u>	<u>          </u>
B. Name of Disposal Agency (if landfill, garbage co., private hauler, etc.):	<u>UVD</u>	<u>          </u>

D = domestic waste  
P = process waste

**TRAFFIC INFORMATION**

Project Trip Generation							
<u>Personnel / Visitors</u>				<u>Vehicle Trips</u>			
Operations Daily M – S		Marketing Events Minimum Weekends		Maximum		Marketing Events Minimum Weekends	
Operations Daily M – S		Marketing Events Minimum Weekends		Maximum		Marketing Events Minimum Weekends	
<b>Operating Hours</b>	No change	Sundays 8:30-4:30					
<b>Employees</b>				<b>Employee Trips</b>			
Full-Time		4		Full-Time	No change	13	
Seasonal Peak		0		Seasonal Peak		0	
Peak Hours				Peak Hours		0 winery closes at 4:30	
<b>Total Employees</b>		4		<b>Total Employee Trips</b>		13	
<b>Event Support Staff</b>	No change proposed	No change proposed		<b>Event Support Staff</b>	No change proposed	No change proposed	
Full-Time				Full-Time			
Seasonal Peak				Seasonal Peak			
<b>Total Support Staff</b>				<b>Total Support Staff Trips</b>			
Visitors		50		Visitor Trips		18	
Peak Hours				Peak Hours		2	
<b>Total Visitors</b>		50		<b>Total Visitor Trips</b>		18	
				<b>Total Trucks – Deliveries, Shipping, etc. Trips</b>		0	
<b>Grand Total</b>						31	
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
<b>No. Employees</b>	4		No change proposed	No change proposed	No change proposed
<b>Support Staff, caterers, clean-up, etc.</b>					
<b>Visitors</b>	10				
<b>Residents</b>					
<b>Grand Total</b>	14				

## 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.

X *M. T. Williams*

Applicant

X 9.27.10

Date

X *M. T. Williams*

Property Owner (if other than Applicant)

X *Frogs Leap Winery Use Permit Modification*

Project Identification



# NAPA COUNTY

DEPARTMENT OF PUBLIC WORKS

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

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

## WATER AVAILABILITY ANALYSIS

### PHASE 1 STUDY

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

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

#### **Step #1:**

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

#### **Step #2: Determine total parcel acreage and water allotment factor.**

Determine the allowable water allotment for your parcels:

#### **Parcel Location Factors**

The allowable allotment of water is based on the location of your parcel. There are 3 different location classifications. Valley floor areas include all locations that are within the Napa Valley, Pope Valley and Carneros Region, except for areas specified as groundwater deficient areas. Groundwater deficient areas are areas that have been determined by the public works department as having a history of problems with

groundwater. All other areas are classified as Mountain Areas. Please circle your location classification below (Public Works can assist you in determining your classification if necessary):

Valley Floor 1.0 acre-foot per acre per year  
 Mountain Areas 0.5 acre-foot per acre per year  
 MST Groundwater Deficient Area 0.3 acre-foot per acre per year

Assessors Parcel Number(s)	Parcel Size (A)	Parcel Location Factor (B)	Allowable Water Allotment
			(A) X (B)
030-090-033	38.9	Valley	1.0x38.9-38.9 ac. ft.
		<b>TOTAL = 38.9</b>	

**Step #3:**

Using the guidelines in Attachment A, tabulate the existing and projected future water usage on the parcel(s) in acre-feet per year (af/yr). Transfer the information from the guidelines to the table below.

**Existing Usage:**

Residential 1.632 af/yr  
 Farm Labor Dwelling \_\_\_\_\_ af/yr  
 Winery 6.36 af/yr  
 Commercial \_\_\_\_\_ af/yr  
 Vineyard 6.58 af/yr  
 Other Agriculture \_\_\_\_\_ af/yr  
 Landscaping \_\_\_\_\_ af/yr  
 Other Usage \_\_\_\_\_ af/yr

TOTAL: 14.57 af/yr

TOTAL: 4.74 x 10<sup>6</sup> gallons\*

**Future Usage:**

Residential 1.632 af/yr  
 Farm Labor Dwelling \_\_\_\_\_ af/yr  
 Winery 6.36 af/yr  
 Commercial \_\_\_\_\_ af/yr  
 Vineyard 6.58 af/yr  
 Other Agriculture \_\_\_\_\_ af/yr  
 Landscaping \_\_\_\_\_ af/yr  
 Other Usage \_\_\_\_\_ af/yr

TOTAL: 14.57 af/yr

TOTAL: 4.74 x 10<sup>6</sup> gallons\*

\*To determine your existing and proposed total water use in gallons, multiply the totals (in acre- feet) by 325,821 gal/AF.

Is the estimated future usage less than the "allowable" (X) Yes ( ) No  
 If no, is the future usage less than the existing usage ( ) Yes ( ) No ( ) Equal

**Step #4:**

Provide any other information that may be significant to this analysis. For example, any calculations supporting your estimates, well test information including draw down over time, historical water data, visual observations of water levels, well drilling information, changes in neighboring land uses, the usage if other water sources such as city water or reservoirs, the timing of the development, etc. Use additional sheets if necessary.

Two wells are on parcel. A domestic well with 50' sanitary seal with tested capacity of 167 gpm and a standby well tested at approx. 65 gpm. The established vineyard is dry-farmed. Approx. fifteen acres of vineyard were recently replanted and will require irrigation until established. City water is also available from a 1' dia. water connection as a standby source. Water for frost protection comes from an adjacent offsite reservoir which uses reclaimed water and water from Conn Creek Reservoir.