

**Use Permit Application No. P09-00185
Proposal Statement**

**Ca' Nani Winery
7466 Highway 29
Yountville**

AP No. 031-120-026 and 031-130-026

RECEIVED

AUG 04 2010

NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT.

REVISED

Request

Yountville Vineyards, LLC, Inc. requests a use permit to construct a 48,000 gallon per year winery (20,000 cases) with retail sales by appointment only and limited private tours and tastings.

The facility will be composed of the following elements: Type III wine cave, including an outside crush pad with fermentation tanks, a new winery building with production, barrel storage, wine tasting on the first floor, and offices upstairs. Access roads and parking will be developed along with process waste, septic, and a small regulated public water system.

Wines sold at the tasting room will have the grapes primarily sourced from this property, and sold as a Ca'Nani Winery labeled wine.

The new winery building is sited in front of three of the four cave portals. The new winery building first floor level will have will have 8,268 s.f. and includes 2,600 s.f. of production, 2,281 s.f. of barrel storage, and 1670 s.f. of tasting. The second floor includes 5,800 s.f. of office space with the final layout to be provided during the building permit phase. The office space will be used for administration and office use only..

At the first floor level, the covered courtyard area of 1,184 s.f. serves as ingress, egress, and dispersal area. The two green roof decks at the second floor level, one over the covered crush pad, and one over an area of the production area below, total 2,410 s.f., and will not be open to the public.

The property is 14.11 acres, most of which lies on the valley floor with the proposed 15,970 sf wine cave sited into the northwest flank of the Yountville Hills.

The 1,000 s.f. house is proposed to replace the two existing non-conforming dwellings.

A future home site lies in the southeasterly hills of the property; which is shown on C3. This future project has no association with the winery project.

Project Information

1. Existing Structures - There are two existing non-conforming dwellings on the property: A three bedroom dwelling, and a one bedroom cabin. The remnants left from the abandoned barn will be removed. An existing garage is to be re-furbished. All three existing buildings fall within the 600 ft. setback corridor. Approximately 8.3 acres of new vineyard is in cultivation.

2. Water Source - There are two wells on the property: One produces 30 gpm. (by the garden). It is proposed to abandon this well. The other well is new, and produces about 100 gpm (on the hill via an easement.) This well will be developed into the source for a small regulated public water system serving all the winery needs. Refer to the attached site plans C3 and C4.

3. Proposed winery and supporting infrastructure - The winery will consist of three low-profile portals accessed from within the new building. The fourth portal is an exterior portal accessed from the crush pad. Tank fermentation will be on the covered portion of the crush pad. The southerly portal will be the main public access to the cave. The area of the winery cave is 15,970 sf. Exterior improvements are limited to parking and landscaping. Access roads will be rocked and chip sealed where possible to minimize hardscape. A permeable surface is proposed for the visitor parking lots.

4. Grape source – Yountville vineyards, LLC proposes to produce wine from grapes grown from both its own vineyards and those currently under contract from several growers in the Napa Valley. Yountville Vineyards, LLC is the owner of Ca' Nani Winery.

5. Signage and Entry Monuments – An entrance sign and monument structure is proposed for the access drive connection to Highway 29. A Knox Box will be installed in accordance with the required CALTRANS setback, such that the design will allow for emergency vehicles and deliveries by large vehicles without blocking traffic along the highway. Winery signs are proposed for three locations, one for the main entrance, one at the northwest corner, and one at the southwest corner of the property.

There is an existing center turn lane on Highway 29 with directional turn arrows. (See C2, aerial view)

6. Water usage – The proposed winery will use approximately 9.12 acre-feet of water per year from a newly drilled 100 gpm well. This well will be developed as the source for a small regulated public water system to serve the wineries needs.

7. Process wastewater generation, treatment and disposal – The winery will employ a Hold and Haul primary system for all process wastewater. An area will be set aside for an onsite treatment of the process waste Northeasterly of the existing garden area.

8. Domestic wastewater – The Site Evaluation Permit #E06-01182, dated 8/25/06, by Enterra Associates, Inc. forms the basis of this septic system design. The septic effluent will be collected and clarified through conventional septic tanks. The clarified effluent will be treated with an Orenco patented wastewater system possessing a Class 1 National Science Foundation certification. A sub-surface drip system will be constructed to dispose of the treated effluent.

9. Construction and development – The Ca’Nani Winery Project will be built as follows:

- 9.1) **Demolition, Underground, Septic & Water:** This will involve demolishing and removing the two existing houses and septic tanks. Potable water, fire protection, and septic development will take place. The existing garage will remain.
- 9.2) **Cave Construction:** The tunneling and construction of the cave will take place following demolition and concurrent to the other above activities. Temporary stockpiling and screening will be located in the area of the two old houses. The area occupied by the stockpiling and screening operation will be in the future landscape and parking lot area, and the area currently occupied by the existing houses. A portion of the spoils, if suitable, may be used for road base. Some may be used for landscape purposes. The remainder will be off hauled to an approved site. When the spoils area is cleaned up at the end of cave construction, the hold and haul tank can be placed, and the completion of the process waste system, and domestic waste system for the Cave can be constructed.
- 9.3) **Winery Building:** The Main new winery building will be constructed. This will include the supporting infrastructure including connections to the potable water, fire protection water development and storage, and an underground storm drainage system and other utilities. Sub-grade development for the roads and parking lot will take place. Final parking lot and road curbs, and subsequent final paving will not take place until after the concrete and lumber trucks have completed the majority of their deliveries for the replacement storage and office building. After final paving, the fine landscaping will take place. The

final paving will include drainage patterns such that the off flow from the hard surfaced areas will flow through a vegetated buffer zone prior to flowing into the swale. During each phase of the construction project, BMP's will be incorporated and continued through project completion.

10. Green Construction – The proposed building (office above, storage below) will utilize green building products. (See Architectural Dwgs). Solar arrays will be maximized on the roof of the new building to provide as much energy independence as possible. The straight section of the access roads will be chip seal surfaced, and the parking areas will utilize a permeable surface.

11. Tours and Tastings – The tours and tasting projections for the facility are:

- a. Daily tours/tastings 75 people per day (Fri – Sun)
 40 people per day (Mon – Thurs)
 Maximum 200 per week by appointment only

- b. Hours of operation ~~7~~:00 am to 6:00 pm, 7 days a week

12. Marketing Events - Yountville Vineyards, LLC is proposing the following marketing events:

- a. Annual Customer Party 1 per year, 300 people max.

- b. Wine Marketing events 2 per year, 49 people max.
 1 per year, 100 people max.

- c. Additional Wine Events 27 per year, 24 people max.
 (10 evening events included to cease by
 10:00 pm)

Special conditions: No amplified sound systems outside
 No activities in residential units
 Shuttle service for 300-person event
 Marketing events are limited to members
 of the wine trade.

12. Anticipated Traffic Impact - Traffic increase along Highway 29 as a result of the proposed Ca' Nani Winery is expected to be minimal due to the scale of production and the limited marketing activities. Traffic projections are shown below per Napa County guidelines:

- **Traffic with existing residence:**

<u>Type of trip</u>	<u>Vehicles/week</u>
a. Two individuals in one residence	28
b. Deliveries	<u>2</u>
Average number of weekly trips	30 trips/week

- **Traffic with Proposed Winery (with harvest operation):**

a. Average number of non grape deliveries	5
b. Guest Cottage	10
c. Thirteen full time and two part time employees generating thirty trips/day	210
d. Grape/Juice deliveries from other vineyards and wineries	5
e. Average number of visitors per week (by appointment only) 200 (two per vehicle)	<u>77</u>
Average number of weekly trips during harvest =	307

Total estimated traffic (harvest + residence) = 337 trips/week

- **Traffic with Proposed Winery (with normal operation):**

<u>Type of trip</u>	<u>Vehicles/week</u>
a. Average number of non-grape deliveries	5
b. Thirteen full time and two part time employees	210
c. Average number of visitors per week (by appointment only) 200 two per vehicle	<u>77</u>
Average number of weekly trips during normal =	292

Total estimated traffic (normal op + residence) = 322 trips/week

- Harvest average + residence = 327 x 12 weeks = 3,924
- Normal average + residence = 322 x 40 weeks = 12,880
- Total trips per year = 16,804
- Average trips per day = 46**



209-00 492 - VAR
FILE # 209-00 185 - UP

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: _____

TYPE OF APPLICATION: USE PERMIT / VARIANCE Date Published: 8-13-10

REQUEST: UP: ALLOW 49,000 GALS/YR WINERY Date Complete: _____
VAR: REDUCE 600-FT WINERY SETBACK TO 235-FT

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

PROJECT NAME: C.A. NANI WINERY

Assessor's Parcel #: 031-120-026 & 031-130-026 Existing Parcel Size: 12.52 + 1.59 = 14.11

Site Address/Location: 7466 STATE ROAD 29 YOUNTVILLE CA 94558
No. Street City State Zip

Property Owner's Name: YOUNTVILLE VINEYARDS, LLC

Mailing Address: PO Box 2692 YOUNTVILLE CA 94558
No. Street City State Zip

Telephone #: (707) 963-2134 Fax #: (707) 963-3531 E-Mail: _____

Applicant's Name: YOUNTVILLE VINEYARDS, LLC

Mailing Address: PO Box 2692 YOUNTVILLE CA 94558
No. Street City State Zip

Telephone #: (707) 963-2134 Fax #: (707) 963-3531 E-Mail: _____

Status of Applicant's Interest in Property: OWNER

Representative Name: YOUNTVILLE VINEYARDS, LLC

Mailing Address: PO Box 2692 YOUNTVILLE CA 94558
No. Street City State Zip

Telephone #: (707) 963-2134 Fax #: (707) 963-3531 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.

Signature of Property Owner Date 11-6-09

Signature of Applicant Date 11/5/09

David DeLoe
Print Name

THOMAS W. ATTERBURY
Print Name

TO BE COMPLETED BY CONSERVATION, DEVELOPMENT AND PLANNING DEPARTMENT

*Application Fee Deposit: \$ 5,500 Receipt No. 70704 Received by: PHU Date: 1-19-2010

*Total Fees will be based on actual time and materials

INFORMATION SHEET

I. USE

- A. Description of Proposed Use (attached detailed description as necessary) (including where appropriate product/service provided): A NEW 20,000 GALE WINERY, WITH CAVE, AND A NEW 1,000 SF HOUSE.
- B. Project Phases: one two more than two (please specify): _____
- C. Estimated Completion Date for Each Phase: Phase 1: 1 YR Phase 2: _____
- D. Actual Construction Time Required for Each Phase: less than 3 months More than 3 months
- E. Related Necessary On- And Off-Site Concurrent or Subsequent Projects: NONE
- F. Additional Licenses/Approval Required: N/A
- District: _____ Regional: _____
State: _____ Federal: _____

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

- A. Floor Area/Impervious area of Project (in square ft): WINERY 8268 SF
UTIL BLD. 375
Proposed total floor area on site: HOUSE 1000 SF + 8,268 + 375 = 9643 SF TO FLOOR
Total development area (building, impervious, leach field, driveway, etc.): FLOOR AREA 9643 SF
New construction: 16,243 GROSS BUILDING IMPERVIOUS 22,023
2,705 COVERED ENTRY + CRUSH LEACH FIELD 12,650
existing structures or portions thereof to be utilized: 1460 EX. GARAGE existing structures or portions thereof to be moved: 0 44,316 SF
- B. Floor Area devoted to each separate use (in square ft):
living: 1,000 storage/warehouse: 3,880 offices: 5,800
sales: 1,670 caves: 15,070 other: 375 UTIL BLDG
septic/leach field: 12,650 roads/driveways: _____ 518 KITCHEN
- C. Maximum Building Height: existing structures: 25' new construction: 34'-6"
- D. Type of New Construction (e.g., wood-frame): MASONRY, CONCRETE, STEEL
- E. Height of Crane necessary for construction of new buildings (airport environs): N/A
- F. Type of Exterior Night Lighting Proposed: DOWN LIGHTING
- G. Viewshed Ordinance Applicable (See County Code Section 18.106): Yes No
- H. Fire Resistivity (check one; If not checked, Fire Department will assume Type V – non rated):
 Type I FR Type II 1 Hr Type II N (non-rated) Type III 1 Hr Type III N
 Type IV H.T. (Heavy Timber) Type V 1 Hr. Type V (non-rated)
(Reference Table 6 A of the 2001 California Building Code)

III. PARKING

	Existing	Proposed
A. Total On-Site Parking Spaces:	<u>REF C2</u>	<u>49</u>
B. Customer Parking Spaces:	<u>0</u>	<u>36</u>
C. Employee Parking Spaces:	<u>0</u>	<u>13</u>
D. Loading Areas:	<u>0</u>	<u>1</u>

IV. TYPICAL OPERATION

	Existing	Proposed
A. Days of Operation:	<u>0</u>	<u>7 DAYS/WK</u>
B. Expected Hours of Operation:	<u>↓</u>	<u>7am To 5 pm</u>
C. Anticipated Number of Shifts:	<u> </u>	<u>2</u>
D. Expected Number of Full-Time Employees/Shift:	<u> </u>	<u>13</u>
E. Expected Number of Part-Time Employees/Shift:	<u> </u>	<u>2</u>
F. Maximum Number of Visitors		
• busiest day:	<u> </u>	<u>75</u>
• average/week:	<u> </u>	<u>200</u>
G. Anticipated Number of Deliveries/Pickups		
• busiest day:	<u> </u>	<u>2</u>
• average/week:	<u> </u>	<u>10</u>

V. SUPPLEMENTAL INFORMATION FOR SELECTED USES

A. Commercial Meeting Facilities - N/A
 Food Serving Facilities

- restaurant/deli seating capacity:
- bar seating capacity:
- public meeting room seating capacity:
- assembly capacity:

B. Residential Care Facilities (6 or more residents) - N/A
 Day Care Centers

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

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?	<u>N/A</u> <input type="checkbox"/> Yes <input type="checkbox"/> No	<u>N/A</u> <input type="checkbox"/> Yes <input type="checkbox"/> No
C. Current Water Use (in gallons/day): Current water source:	<u>700</u> <u>WELL</u>	<u>0</u> <u>WELL</u>
D. Anticipated Future Water Demand (in gallons/day):	<u>8140 G/D</u>	<u>TO BE DETERMINED</u>
E. Water Availability (in gallons/minute):	<u>133 G/MIN</u>	<u>133 G/MIN</u>
F. Capacity of Water Storage System (gallons):	<u>50,000 GAL</u>	<u>*</u>
G. Nature of Storage Facility (eg., tank, reservoir, swimming pool, etc.):	<u>TANKS</u>	<u>TANKS</u>
F. Completed Phase I Analysis Sheet (Attached):		
II. LIQUID WASTE		
	<u>Domestic</u> (sewage)	<u>Other - P.W.</u> (please specify)
A. Disposal Method (e.g., on-site septic system on-site ponds, community system, district, etc.):	<u>ON-SITE SEPTIC</u>	<u>HOLD & HAUL</u>
B. Name of Disposal Agency (if sewage district, city, community system): annexation needed?	<u>-</u> <input type="checkbox"/> Yes <input type="checkbox"/> No	<u>-</u> <input type="checkbox"/> Yes <input type="checkbox"/> No
C. Current Waste Flows (peak flow in gallons/day):	<u>730</u>	<u>0</u>
D. Anticipated Future Waste Flows (peak flows in gallons/day):	<u>833</u>	<u>-</u>
E. Future Waste Disposal Capacity (in gallons/day):	<u>833</u>	<u>-</u>
III. SOLID WASTE DISPOSAL		
A. Operational Wastes (on-site, landfill, garbage co., etc.):	<u>GARBAGE Co</u>	<u>GARBAGE Co</u>
B. Grading Spoils (on-site, landfill, construction, etc.):	<u>OFF-HAUL</u>	<u>OFF-HAUL</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>N/A</u>
B. Name of Disposal Agency (if landfill, garbage co., private hauler, etc.):	<u>N/A</u>	<u>N/A</u>



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

Business Name: YOUNTVILLE VINEYARDS, LLC
 Business Address: 7466 STATE ROUTE 29
 Contact: DAVE DEL DORTO Phone #: 707 963-2134

A. HAZARDOUS MATERIALS
 Have on site (for any purpose) hazardous materials at or above 55 gallons for liquids, 500 pounds for solids, or 200 cubic feet for compressed gases (include liquids in AST's and LST's or handle radiological materials in quantities for which an emergency plan is required pursuant to 10 CFR Parts 30, 40 or 70? YES NO

B. UNDERGROUND STORAGE TANKS (UST's)
 1. Own or operate underground storage tanks? YES NO
 2. Intend to upgrade existing or install new UST's? YES NO

C. ABOVE GROUND STORAGE TANKS (AST's)
 Own or operate AST's above these thresholds:
 -Any tank capacity with a capacity greater than 660 gallons, or
 -The total capacity for the facility is greater than 1,320 gallons? YES NO

D. HAZARDOUS WASTE
 1. Generate hazardous waste? YES NO
 2. Recycle more than 220 lbs/month of excluded or exempted recyclable materials (per H&SC §25143.2)? YES NO
 3. Treat hazardous waste on site? YES NO
 4. Treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)? YES NO
 5. Consolidate hazardous waste generated at a remote site? YES NO

E. OTHER
 1. Does the business activity include car/fleet washing, mobile detailing, auto-body related activities? YES NO
 2. Does the business handle Extremely Hazardous Substances in amounts that would qualify for the Risk Management Program? Some examples and their thresholds common to Napa County include: Ammonia - 500 lbs, Sulfur Dioxide - 500 lbs, Chlorine - 500 lbs. YES NO

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 feet per acre per year
 Mountain Areas 0.5 acre feet per acre per year
 MST Groundwater Deficient Area 0.3 acre feet per acre per year

Assessors Parcel Number(s)	Parcel Size (A)	Parcel Location Factor (B)	Allowable Water Allotment (A) X (B)
031-120-026	14.11	1 Ac/FT	14.11 ac/ft/yr
031-130-026			

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 USE:

Residential .6 af/yr
 Farm Labor Dwelling .25
 Winery 0 af/yr
 Commercial 0 af/yr
 Vineyard* 2.55 af/yr
 Other Agriculture 0 af/yr
 Landscaping _____ af/yr
 Other Usage (List Separately):
Frost Protection 4.25 af/yr
 _____ af/yr
 _____ af/yr

PROPOSED USE:

Residential .6 af/yr
 _____ af/yr Farm Labor Dwelling .25 af/yr
 Winery, FW 1.05 af/yr
 Commercial _____ af/yr
 Vineyard* 2.55 af/yr
 Other Agriculture _____ af/yr
 Landscaping _____ af/yr
 Other Usage (List Separately):
Frost Protection 4.25 af/yr
Winery, Dom?LS .24 af/yr
Winery, Visibles .19 af/yr

TOTAL: 7.65 af/yr
 TOTAL: 2.45 m/gallons**

TOTAL: 9.12 af/yr
 TOTAL: 3.01 m/gallons**

*Water use for vineyards should be no lower than 0.2 AF—unless irrigation records are available that show otherwise.

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

Is the proposed use less than the existing usage () Yes (x) No () Equal

Step #4:

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> daycare |
| f. <u>P</u> caves:
use:
<u>P</u> barrel storage
<u>P</u> case goods storage
<u>P</u> other <u>TASTING</u>
accessibility to public:
<u>N</u> none – no visitors/tours/events
<u>P</u> guided tours only
<u>N</u> public access – no guides/unescorted
<u>P</u> marketing events and/or temporary events | l. <u>P</u> tours/tastings:
<u>N</u> public drop-in
<u>P</u> public by appointment
<u>P</u> wine trade
m. <u>P</u> retail wine sales
<u>N</u> public drop-in
<u>P</u> public by appointment
n. <u>P</u> public display of art or wine-related items
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):

NEW WINE PRODUCTION FACILITY, CURRENTLY
VINEYARDS AND OLD "FARMHOUSES":
INVITATION MARKETING EVENTS
1.) ANNUAL CUSTOMER PARTY, 1 PER YR, 300 PEOPLE MAX.
2.) WINE MARKETING EVENT, 2 PER YR, 49 PEOPLE MAX.
3.) WINE MARKETING EVENT, 1 PER YR, 100 PEOPLE MAX.
4.) ADDITIONAL WINE EVENTS, 27 PER YR, 24 PEOPLE MAX.

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):

NEW WINERY
FOOD PREPARATION TO BE CATERED
ON-SITE FOOD PREPARATION

4. **Production Capacity.**

- a. existing capacity: 0 date authorized: _____
 b. current maximum actual production (year): 0 (_____)
 c. proposed capacity: 20,000 CASES

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

6. **Winery Development Area.** (see a below - for existing winery facilities)
 Will the project involve construction of additional facilities beyond the winery development area? YES - A 1,000 SF HOUSE
7. **Total Winery Coverage.** (see b below – maximum 25% of parcel or 15 acres, whichever is less)
 a. square feet/acres: 35,153 SF, 0.81 ACRE
 b. percent of total parcel: 5.7%
8. **Production Facility.** (see c below – include the square footage of all floors for each structure)
 a. square feet: 22,747 SF
9. **Accessory Use.** (see d below – maximum permitted 40% of the production facility)
 a. square feet: 9,054 SF
 b. percent of production facility: 39%

Marketing Definition: (paraphrased from County Code)

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

Coverage and Use Definitions: (paraphrased from County Code)

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

Winery Calculation Worksheet

1. Winery Coverage

All Paved or impervious ground surface areas of the production facility	
Footprint of all winery structures (Winery+Util Bldg.)	8,462 SF
Outside work areas	1007 SF
Covered crush pad area	1521 SF
Storage areas (excluding caves)	0 SF
All paved areas	
Parking areas, employee	540 SF
Loading areas	1600 SF
Walkways	0 SF
Access driveways to the public or private road	22,023 SF
Above ground wastewater and run-off treatment systems	
Wastewater pond or SDSD	-
Spray disposal field	-
	35,153 SF 0.81 ACRE
Parcel Size: 14.11 acres	Percent of Winery Coverage of Parcel size: 5.7 %
Total Winery Coverage: 0.81 acres	

2. Production Facility

Total square footage within structures and caves utilized for the following:	
Crushing	1521 SF
Fermenting (in cave)	3520 SF
Bottling (inside Production area)	500 SF
Bulk & Bottle Storage, 1600sf production, 2280sf inside barrel storage, 12,300 barrel storage in cave	16,180 SF
Shipping (inside production area))	250 SF
Receiving (inside production area)	250 SF
Laboratory	100 SF
Equipment storage and Maintenance Facilities (excludes fire protection facilities)	300 SF
Employee designated restrooms	126 SF
Totals	22,747 SF
Total square footage of production facility: 22,747 SF	

3. Accessory Use

Total square footage within structure & caves utilized for the following:	
Office space	5800 SF
Lobbies/Conference Rooms	0 SF
Non-production access hallways	127 SF
Kitchens	518 SF
Tasting Rooms (public & private)	1000 SF
Retail space areas	670 SF
Libraries	0 SF
Visitor Restrooms	852 SF
Art display areas - in tasting areas	0 SF
Any other areas within the winery structure not directly related to production. (elevator)	87 SF
Totals	9054
Total square footage of accessory use space: 9,054 SF	
Percent of accessory use to production use: 9054/22,747 = 39 % 0.398031	

NOTE:
WINERY BLDG. EIPRL. = 8,087 SF
(TOT. FINISHED FLOOR SPACE WINERY BLDG = 7,277 SF (DOWNSTAIRS))

EVA ACCESS ROAD = 5,945 SF (GRAVEL, PERMEABLE)
WATER TANK ACCESS ROAD = 11,415 SF (GRAVEL, PERMEABLE)
MAIN ACCESS ROAD = 22,023 SF (PAVED, IMPERVIOUS) — PERMEABLE GRAVEL ROAD = 17,592 SF

FUTURE P.W. AREA = 1,650 SF
BERMED POMACE STORAGE AREA = 870 SF

UTILITY BLDG = 375 SF
EX. GARAGE = 1,460 SF
WINERY BLDG. EIPRL. = 8087 SF
HOUSE EIPRL. = 2,260 SF

12,182 SF TOT. PERM OUTSIDE BLDGS.

LOADING AREA = 1600 SF
CRUSH PAD + MECH. STORAGE FOOTPRINT = 1521 + 112 = 1633 SF
NORTH WALK = 1265 SF

COVERED CRUSH PAD = 1521 SF
LAB = 100 SF
EMPLOYEE RR = 50 SF
WINERY BLDG.
FOOTPRINT = 8087 SF

HOUSE FOOTPRINT
W/ PORCHES = 2260 SF
(FIN. HOUSE = 1,000 SF)

PERM. PRKG. = 2963 SF
PERM. PRKG. = 4918 SF

MAIN ROAD

PERM. PARKNG WALK = 2000 SF
PERM. PAVING PRKG. = 12,625 SF

DOWNHILL COURTYARD = 9500 SF
SOUTH WALK = 1500 SF

PERMEABLE SURFACED PARKING = 2,963+4,918+12,625 = 20,506 SF
PERMEABLE SURFACED WALKWAYS = 2,000+1500+1265 = 4,765 SF



LEACHFIELD =
12,650 SF

(REF. ONLY - SEE DWG. SET FOR DETAILS)

UPHILL COURTYARD = 3925 SF
(AT 2ND FLOOR OFFICE LEVEL)

CAVE FERMENTING = 3520 SF

M & W RESTROOMS, UNDERGROUND = 852 SF
FOOTPRINT = 1184 SF

CAVE AREA —
BARREL STOR. = 12,300 SF
LAB = 100 SF
EMP. RESTR = 50 SF
FERMENTING = 3520 SF
15,970 SF TOT. CAVE AREA

TOT. COVERAGE = 12,182 PERMANENT OUTSIDE BLDGS +
39,383 ROADS, +
1,633 CRUSH PAD
= 53,198 SF TOTAL COVERAGE
ACRE = 53,198 SF / 43,560 SF PER ACRE = 1.22 ACRES

SQ. FT. CALCULATIONS
FOR WINERY COVERAGE

CA' NANI WINERY
7466 STATE ROUTE 29
YOUNTVILLE, 94559

ATTERBURY & ASSOCIATES, INC.

16109 Healdsburg Avenue, Suite D
Healdsburg, CA 95448

(707) 433-0134; Fax (707) 433-0135
e-mail: tatterbury@aol.com

January 8, 2010 Job No: 09-25

A.P.N. 031-120-026
A.P.N. 031-130-026
SCALE 1 : 150