

P10-00049-UP

FILE # ~~P10-00050-VAR~~



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

APPLICATION FOR USE PERMIT

FOR OFFICE USE ONLY

ZONING DISTRICT: AW

Date Submitted: 11 FEB 2010

REQUEST: _____

Date Complete: _____

To allow a new 25,000 gal/yr winery with a two-story, 3,035 sq. ft. winer building (2,104 sq. ft. storage & 330 sq. ft. office), two full-time & one part-time employees and a marketing program

Date Published: _____

ZA CDPC BS APPEAL

Hearing

Action

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

Applicant's Name: McBride Winery, Charles McBride, c/o JAC Designs

Telephone #: (707) 857-1908 Fax #: (707) 857-1935 E-Mail: jacdesign1@aol.com

Mailing Address: PO Box 648, Geyserville, CA 95441

Status of Applicant's Interest in Property: Owner

Property Owner's Name: Same as Above

Telephone #: (209) 579-8800 Fax #: (209) 579-1407 E-Mail: mwilson8162@yahoo.com

Mailing Address: 1421 Oakdale Rd #2 Modesto CA 95355

Site Address/Location: 3475 Hwy 128 Calistoga CA 94515

Assessor's Parcel #: 017-110-049 Existing Parcel Size: 11.0 Acres

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.

Charles McBride 12/17/09

Signature of Applicant
Charles McBride

Print Name

Charles McBride 12/17/09

Signature of Property Owner
Charles McBride

Print Name

TO BE COMPLETED BY CONSERVATION, DEVELOPMENT AND PLANNING DEPARTMENT

*Application Fee Deposit: \$ 8,500.00 Receipt No. 79126 Received by: PH Date: 11 Feb 2010

*Total Fees will be based on actual time and materials

Please copy ALL correspondence to: Jon Webb, Albion Surveys, Inc.
1113 Hunt Avenue, St Helena, CA 94574, jwebb@albionsurveys.com, 963-1217
963-1829 (facsimile)

INFORMATION SHEET

I. USE

- A. Description of Proposed Use (attached detailed description as necessary) (including where appropriate product/service provided): McBride Winery is requesting approval of a 25,000 gallon Winery Use Permit and a Variance Request from the Highway & Driveway Setbacks. A moderate marketing plan is proposed.
- B. Project Phases: one two more than two (please specify): _____
- C. Estimated Completion Date for Each Phase: Phase 1: Fall 2012 Phase 2: _____
- D. Actual Construction Time Required for Each Phase: less than 3 months
 More than 3 months
- E. Related Necessary On- And Off-Site Concurrent or Subsequent Projects: None
- F. Additional Licenses/Approval Required:
District: _____ Regional: _____
State: ABC Federal: BATF

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

- A. Floor Area/Impervious area of Project (in square ft): 3035
Proposed total floor area on site: 3035
Total development area (building, impervious, leach field, driveway, etc.) 22,987
New construction: 3035
existing structures or portions thereof to be utilized: N/A
existing structures or portions thereof to be moved: N/A
- B. Floor Area devoted to each separate use (in square ft):
living: 0 storage/warehouse: 2104 offices: 330
sales: 0 caves: 0 other: _____
septic/leach field: 3750 roads/driveways: 9540
- C. Maximum Building Height: existing structures: N/A new construction: 25 feet
- D. Type of New Construction (e.g., wood-frame): Wood Frame, Redwood Siding
- E. Height of Crane necessary for construction of new buildings (*airport environs*): _____
- F. Type of Exterior Night Lighting Proposed: Low Voltage, Down Cast
- 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 6 A of the 2001 California Building Code)

III. PARKING

	<u>Existing</u>	<u>Proposed</u>
A. Total On-Site Parking Spaces:	<u>0</u>	<u>5</u>
B. Customer Parking Spaces:	<u>0</u>	<u>2</u>
C. Employee Parking Spaces:	<u>0</u>	<u>3</u>
D. Loading Areas:	<u>0</u>	<u>1</u>

IV. TYPICAL OPERATION		<u>Existing</u>	<u>Proposed</u>
A.	Days of Operation:	_____	M-F (Weekend harvest) 7-7 for harvest
B.	Expected Hours of Operation:	_____	7-6 _____
C.	Anticipated Number of Shifts:	0	1
D.	Expected Number of Full-Time Employees/Shift:	0	2
E.	Expected Number of Part-Time Employees/Shift:	0	1
F.	Anticipated Number of Visitors		
	• busiest day:	0	10
	• average/week:	0	50
G.	Anticipated Number of Deliveries/Pickups		
	• busiest day:	0	3
	• average/week:	0	10
V. SUPPLEMENTAL INFORMATION FOR SELECTED USES			
A.	Commercial Meeting Facilities Food Serving Facilities		
	• restaurant/deli seating capacity:	_____	
	• bar seating capacity:	_____	
	• public meeting room seating capacity:	_____	
	• assembly capacity:	_____	
B.	Residential Care Facilities (6 or more residents) Day Care Centers	<u>Existing</u>	<u>Proposed</u>
	• type of care:	_____	_____
	• total number of guests/children:	_____	_____
	• total number of bedrooms:	_____	_____
	• distance to nearest existing/approved facility/center:	_____	_____

RECEIVED

MAY 13 2010

NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT.

USE PERMIT APPLICATION
SUPPLEMENTAL INFORMATION SHEET
FOR WINERY USES

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

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

- A. Private Food & Wine Tasting for Trade 3 per year, 25 people Max
- B. Private Food & Wine Tasting 3 per year, 25 people Max
- C. Private Harvest Event, 2 per year, 50 people Max
- D. Tours & Tastings by Appointment Only
- Parking for all marketing events will be on-site and upon nearby property, if necessary, utilizing shuttle vans.

3. **Food Service.** (Describe the nature of any food service including type of food, whether public or private, whether profit or non-profit, frequency of service, whether prepared on site or not, kitchen equipment, eating facilities, etc. Differentiate between existing and proposed food service. Attach additional sheets if necessary): Food service will be catered and brought to the site. No Public food will be available. No additional food events will occur. Food is adjunct to the winery and not a stand alone, for profit service. Winery staff may prepare & eat meals on-site.

4. **Production Capacity.**

- a. existing capacity: N/A date authorized:
- b. current maximum actual production (year): N/A ()
- c. proposed capacity: 25,000 gallons

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

6. **Winery Development Area.** (see a below - for existing winery facilities)
Will the project involve construction of additional facilities beyond the winery development area? No
7. **Total Winery Coverage.** (see b below – maximum 25% of parcel or 15 acres, whichever is less)
a. square feet/acres: 19,237/0.44
b. percent of total parcel: 0.4
8. **Production Facility.** (see c below – include the square footage of all floors for each structure)
a. square feet: 2104
9. **Accessory Use.** (see d below – maximum permitted 40% of the production facility)
a. square feet: 1337
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	3035
Outside work areas	3414
Tank areas	1200
Storage areas (excluding caves)	0
All paved areas:	
Parking areas	1768
Loading areas	
Walkways	280
Access driveways to the public or private rd	9,540 (530 Lineal Feet)
Above-ground wastewater and run-off treatment systems:	
Wastewater pond or SDSD	N/A
Spray disposal field	N/A
Parcel size: <u>11.0</u> acres	Percent of winery coverage of parcel size:
Total winery coverage: <u>0.44</u> acres	<u>4</u> %

2. PRODUCTION FACILITY

Total square footage within structures and caves utilized for the following:	
Crushing	0
Fermenting	882
Bottling	0
Bulk & bottle storage	882
Shipping	25
Receiving	25
Laboratory	55
Equipment storage & maintenance facilities (excludes fire protection facilities)	155
Employee-designated restrooms	80
Total square footage of production facility:	<u>2104</u>

3. ACCESSORY USE

Total square footage within structures and caves utilized for the following:	
Office space	330
Lobbies/waiting rooms	0
Conference/meeting rooms	356
Non-production access hallways	250
Kitchens	55
Tasting rooms (private & public areas)	260
Retail space areas	0
Libraries	0
Visitor restrooms	86
Art display areas	0
Any other areas within the winery structure not directly related to production	0
Total square footage of accessory use space:	<u>1337</u>
Percent of accessory use to production use:	<u>39</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> Yes___ No___	<u>N/A</u> Yes___ No___
C. Current Water Use (in gallons/day): Current water source:	<u>0</u> <u>Well</u>	<u>0</u> _____
D. Anticipated Future Water Demand (in gallons/day):	<u>400</u>	_____
E. Water Availability (in gallons/minute):	<u>195</u>	_____
F. Capacity of Water Storage System (gallons):	<u>0</u>	<u>0</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</u> (please specify)
A. Disposal Method (e.g., on-site septic system on-site ponds, community system, district, etc.):	<u>Onsite septic</u>	_____
B. Name of Disposal Agency (if sewage district, city, community system): annexation needed?	_____ Yes___ No___	_____ Yes___ No___
C. Current Waste Flows (peak flow in gallons/day):	<u>0</u>	_____
D. Anticipated Future Waste Flows (peak flows in gallons/day):	<u>63</u>	<u>833 (Winery)</u>
E. Future Waste Disposal Capacity (in gallons/day):	<u>63</u>	<u>833 (Winery)</u>
III. SOLID WASTE DISPOSAL		
A. Operational Wastes (on-site, landfill, garbage co., etc.):	<u>N/A</u>	_____
B. Grading Spoils (on-site, landfill, construction, etc.):	<u>N/A</u>	_____
IV. HAZARDOUS/TOXIC MATERIALS (Please fill out attached hazardous materials information sheet, attached)		
A. Disposal Method (on-site, landfill, garbage co., waste hauler, etc.):	<u>Landfill</u>	_____
B. Name of Disposal Agency (if landfill, garbage co., private hauler, etc.):	<u>Upper Valley</u>	_____

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)
017-110-049	11.0	1.0	11.0 AF/year

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 0 af/yr
 Farm Labor Dwelling 0 af/yr
 Winery 0 af/yr
 Commercial 0 af/yr
 Vineyard* 2.70 af/yr
 Other Agriculture _____ af/yr
 Landscaping _____ af/yr
 Other Usage (List Separately):
 _____ af/yr
 _____ af/yr
 _____ af/yr

PROPOSED USE:

Residential 0 af/yr
 Farm Labor Dwelling 0 af/yr
 Winery 0.54 af/yr
 Commercial 0 af/yr
 Vineyard* 2.60 af/yr
 Other Agriculture _____ af/yr
 Landscaping _____ af/yr
 Other Usage (List Separately):
 _____ af/yr
 _____ af/yr
 _____ af/yr

TOTAL: 2.70 af/yr
TOTAL: 879,717 gallons**

TOTAL: 3.14 af/yr
TOTAL: 1,023.078 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.

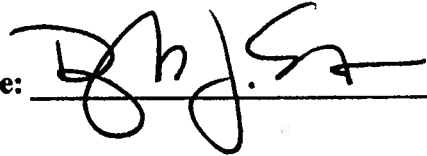
Is the proposed use less than the existing usage () Yes (X) No () Equal

Step #4:

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 of other water sources such as city water or reservoirs, the timing of the development, etc. Use additional sheets if necessary.

The existing vineyard is approximately 5.40-acres. Calculations for the vineyard use included 0.25-af/acre/year for both irrigation and frost protection. The proposed winery has a planned use permit capacity of 25,000-gallons. After construction of the winery there will be a remainder of 5.20-acres under irrigation.

Conclusion: Congratulations! Just sign the form and you are done! Public works staff will now compare your projected future water usage with a threshold of use as determined for your parcel(s) size, location, topography, rainfall, soil types, historical water data for your area, and other hydrogeologic information. They will use the above information to evaluate if your proposed project will have a detrimental effect on groundwater levels and/or neighboring well levels. Should that evaluation result in a determination that your project may adversely impact neighboring water levels, a phase two water analysis may be required. You will be advised of such a decision.

Signature:  Date: 12/14/09 Phone: 942-2245

STERK ENGINEERING INC.

Consulting Civil Engineers

Napa County Department of Environmental Management
1195 Third Street, Room 101
Napa, CA 94559

30 July 2009

Re: McBride Winery,
3475 Highway 128, Calistoga, CA
APN 017-110-049

The owners of the referenced property are applying for a use permit to establish a new winery with a capacity for 25,000 gallons per year at the referenced property in Calistoga, CA. Water will be provided by an on-site well. When the winery is operating there will be 2 full-time and 1 part time employees. The winery expects a peak of 10 visitors to the winery in one day. Temporary rented portable toilets will accommodate special event visitors. At the request of the owner I have evaluated the feasibility of the proposed winery with regard to the installation of a new septic disposal system.

On 22 June 2005 a site evaluation was performed. The result of the evaluation was not sufficient to provide acceptable soil to construct a "Standard" septic disposal system. The evaluations showed that there is acceptable soil to a depth of 54" with an assigned percolation rate of 0.600-gal/sf/day (from "Design, Construction, and Installation of Alternative Sewage Treatment Systems," Napa County, Table 3, "Clay Loam"). Based upon these findings the following calculations are provided:

Winery Process Wastewater:

Proposed Annual Wine Production = 25,000 gallons

The winery will be a full crushing facility. Therefore, the peak harvest flow is calculated as follows:

$$\text{Peak harvest flows} = \frac{(25,000 \text{ gal wine/year}) \times (1\frac{1}{2} \text{ gal water/1 gal wine})}{45 \text{ days of crush/year}}$$

Peak daily winery process wastewater = 833 gallons

Winery Domestic Wastewater:

Peak daily domestic wastewater flow for the winery building is based on two full time, one part time employee and 10 daily visitors. The typical flows used are taken from the U.S. Environmental Protection Agency's "Onsite Wastewater Treatment and Disposal Systems" Design Manual (October 1980), Table 4-6.

2 full time employees @ 15.0 gpd/employee = 30.0 gpd

1 part time employee @ 7.5 gpd/employee = 7.5 gpd

10 visitors @ 2.5 gpd/visitor = 25.0 gpd

Total daily domestic wastewater = 63 gal (peak)

P.O. Box 575, Calistoga, CA 94515

(707) 942-2245 FAX (707) 942-2215 Email: djsterk@covad.net
atf.net

Peak daily process + domestic wastewater flow = $(833 + 63) = 896$ gal (use **900 gal**)

All sanitary plumbing fixtures installed within the winery will be low-flow fixtures per the Uniform Plumbing Code, as adopted by the Napa County Department of Environmental Health.

Septic System Design:

As mentioned above, the site evaluation found sufficient acceptable soil to install an engineered septic system. For this property a "Pressure Distribution" system is recommended. The trench design to be used with this system will have 12" of imported cover, 2" of gravel cover over the distribution pipe, a depth of 16" of gravel under the pipe orifices, and 36" of undisturbed soil below gravel trench. Based upon those findings, the winery will require a minimum of 560 linear feet of septic leach field. The leach field will provide 6 laterals @ 100-lf each. The area of the leach fields will be within the area of the test hole locations shown on the attached Napa County Department of Environmental Management Site Evaluation sheet. The proposed layout of the septic system is shown on the attached sheets, as well as the required 100% Reserve Expansion Area for potential future use.

A septic tank or multiple tanks with total minimum capacity of 2,500 gallons (833-gpd @ 3 days settling time) shall be provided for disposal of the winery process wastewater. This tank shall have a Zabel A300 filter (or approved equivalent) installed at the outlet of the tank to aid in the screening of suspended solids. The winery domestic waste will be collected in a 1,200-gallon septic tank. The effluent from these tanks will feed into a collector sump tank with a minimum capacity of 1,500 gallons. An appropriately sized effluent pump will move the wastewater from the sump to the disposal field.

Based upon the above discussion and calculations I believe that there is sufficient space and depth of acceptable soil to construct an onsite septic system to support a new winery with a permitted use capacity of 25,000-gallons. Please feel free to contact me if you have any questions or require further information.

Sincerely,



Douglas J. Sterk, P.E.
License #C043007
Expiration Date 3/31/10

PRESSURE DISTRIBUTION FIELD SUPPORT DATA

OWNER: **CHARLES I. McBRIDE WINERY**
PROJECT#: **09-024**
PROJECT LOCATION: **3475 STATE HIGHWAY 128**
CALISTOGA, CA
ASSESSOR'S PARCEL #: **017-110-049**

PERCOLATION DATA

ACCEPTABLE SOIL DEPTH: **54** IN
PERCOLATION RATE: **0.600** GAL/SF/DAY
(FROM "DESIGN, CONSTRUCTION, AND INSTALLATION OF
ALTERNATIVE SEWAGE TREATMENT SYSTEMS," NAPA COUNTY,
TABLE 3, "CLAY LOAM")

DESIGN LOAD

SEE CHART: USE **896** GALLONS/DAY

ABSORPTION AREA

896 GAL/DAY DIVIDED BY **0.600** GAL/SF/DAY (APPLICATION RATE)
= **1,493.06** SF

LINEAL FOOTAGE REQUIRED

DEPTH OF AVAILABLE TRENCH SIDEWALL = **16.0** IN
DEPTH OF EFFECTIVE TRENCH = **16.0** IN (w/ MINIMUM 36" OF ACCEPTABLE
SIDEWALL SOIL BELOW TRENCH AND 2" OF
GRAVEL ABOVE LATERAL)

SIDEWALL AREA PER LINEAL FOOT OF TRENCH = **2.67** SF

ABSORPTION AREA / SIDEWALL AREA = **1,493.06** / **2.67** = **560** LF

USE 560 LF (100% EXPANSION AREA REQUIREMENT = **560** LF)

TRENCH DIMENSIONS

18 " TRENCH WIDTH
0 " AVAILABLE EXISTING SOIL COVER
12 " IMPORTED MINIMUM COVER SOIL OVER SYSTEM
2 " 3/8 TO 3/4" DOUBLE WASHED GRAVEL OVER PIPE
16 " 3/8 TO 3/4" DOUBLE WASHED GRAVEL BELOW PIPE
36 " ACCEPTABLE SOIL BELOW TRENCH

STERK ENGINEERING, INC.
P.O. BOX 575
CALISTOGA, CA 94515

(707) 942-2245
FAX (707) 942-2215
email: djsterk@att.net

**WINERY CAPACITY (PROPOSED):
WASTEWATER (1.5 GAL EFFLUENT/1.0 GAL WINE PRODUCED)**

25,000 GALLONS
37,500 GALLONS

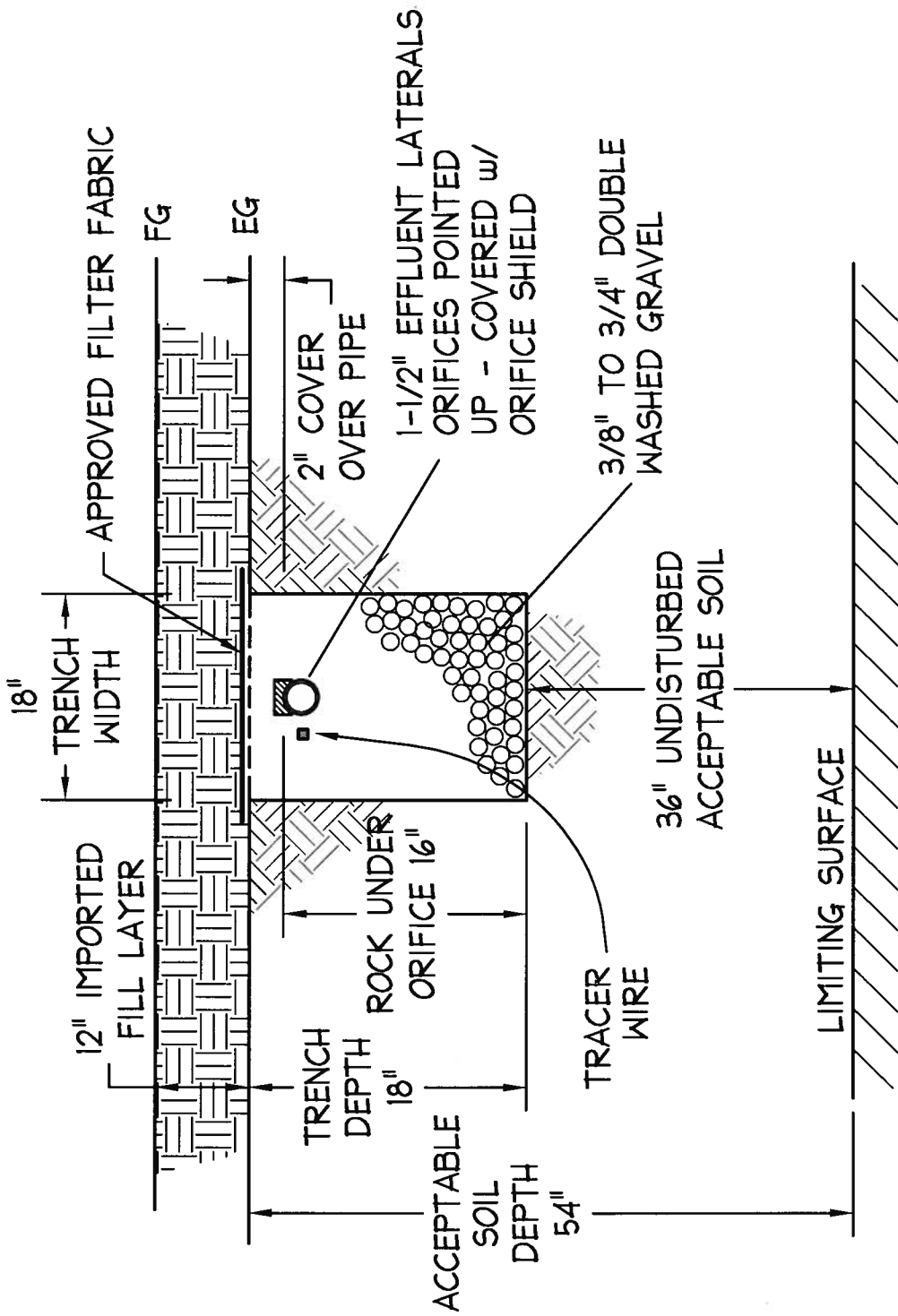
**45 DAY CRUSH PERIOD (>20K <50K GALLON PRODUCTION)
WINERY WASTE PER DAY (DURING CRUSH) =**

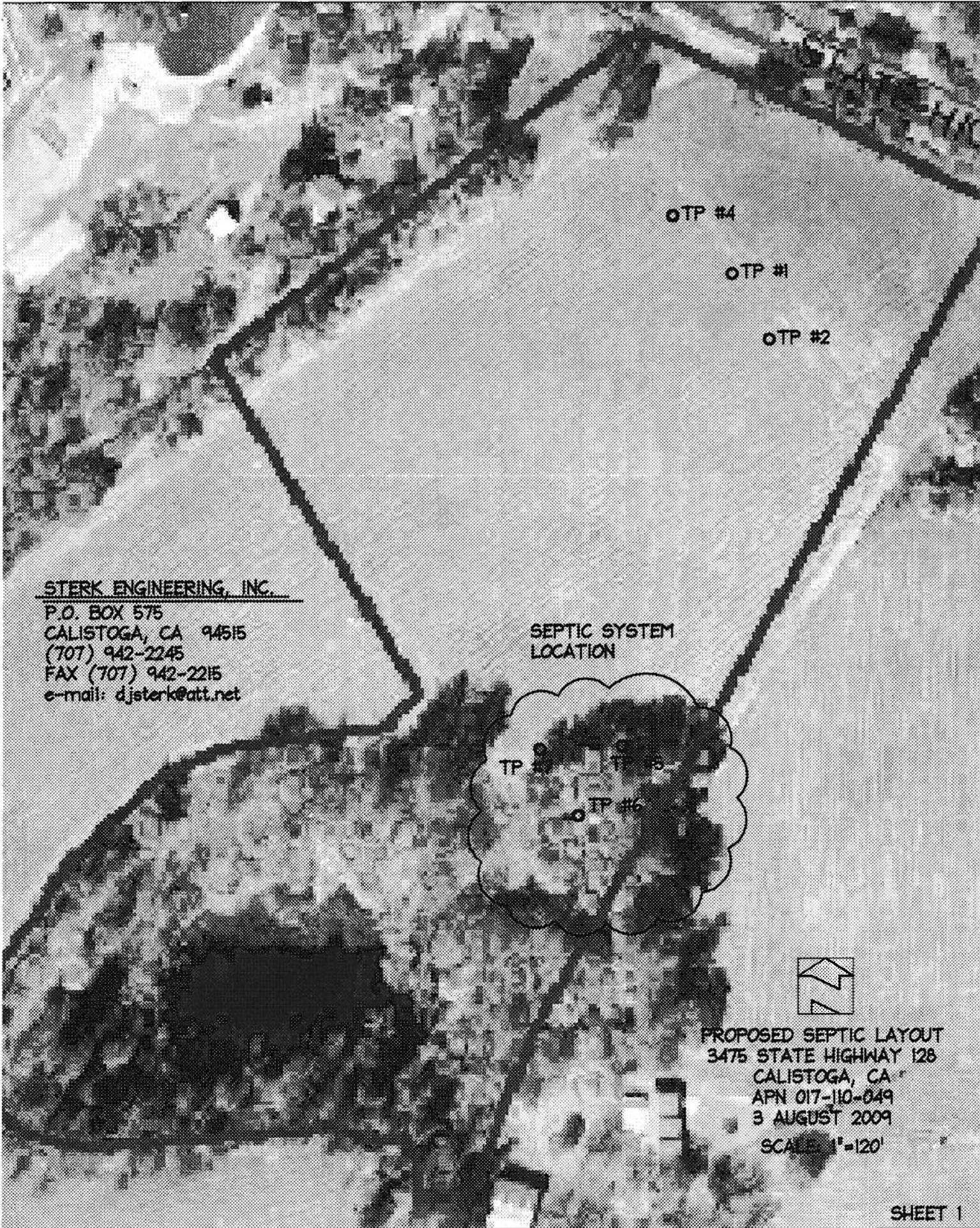
833 GAL/DAY

FULL-TIME EMPLOYEES 2
PART-TIME EMPLOYEES (HARVEST) 1
VISITORS (MAX.) PER DAY 10

15 GPD/PER =
7.5 GPD/PER =
2.5 GPD/PER =
DOMESTIC WASTEWATER
30 GPD
7.5 GPD
25 GPD
63 GPD

TOTAL WASTEWATER PRODUCED 896 GPD TOTAL





STERK ENGINEERING, INC.

P.O. BOX 575
CALISTOGA, CA 94515
(707) 942-2245
FAX (707) 942-2215
e-mail: djsterk@att.net

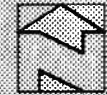
SEPTIC SYSTEM
LOCATION

TP #17
TP #15
TP #16

○TP #4

○TP #1

○TP #2



PROPOSED SEPTIC LAYOUT
3475 STATE HIGHWAY 128
CALISTOGA, CA
APN 017-110-049
3 AUGUST 2009
SCALE: 1"=120'

STERK ENGINEERING, INC.
P.O. BOX 575
CALISTOGA, CA 95615
(707) 940-2245
FAX (707) 940-2245
e-mail: info@sterk.com

100% RESERVE AREA
(6 LINES @ 100-LF EACH)

TP #7

TP #5

TP #6

MAIN SEPTIC SYSTEM
(6 LINES @ 100-LF EACH)



PROPOSED SEPTIC LAYOUT
STATE HIGHWAY 128
CALISTOGA, CA
APN 017-110-049
8 AUGUST 2009
SCALE: 1"=30'

DEM REHS DChoate
Date 06/22/05

Soil Profile Data

Site Plan Received Yes
Accuracy Checked by DC
Page 1 of 2

Profile	Horizon Depth	Boundary	Color	% Coarse Particles (>2 mm)	Texture	Structure	Perc Rate (inches/hr)	Consistence			Pores	Roots	Mottling
								D	M	W			
1	0-18"	Clear		15 - 30%	Silt Loam	Strong Sb Blk	3-6	Hard	Frb	VS	Common Fine	Many Medium	None
	18"-24"	Abrupt		15 - 30%	Silt Loam	Mod Sb Blk	3-6	V Hard	Frb	VS	Few Fine	None	None
	24"	--		>50%	Rock	--	<1	--	--	--	--	None	None
2	0-18"	Clear		15 - 30%	Silt Loam	Strong Sb Blk	3-6	Hard	Frb	VS	Common Fine	Many Medium	None
	18"-24"	Abrupt		15 - 30%	Silt Loam	Mod Sb Blk	3-6	V Hard	Frb	VS	Few Fine	None	None
	24"	--		>50%	Rock	--	<1	--	--	--	--	None	None
3	0-14"	Abrupt		15 - 30%	Silt Loam	Strong Sb Blk	3-6	V Hard	Frb	VS	Common Fine	Few Very Fine	None
	14"-32"	--		>50%	Rock	Cem	<1	--	--	--	--	None	None
4	0-18"	Clear		15 - 30%	Silt Loam	Strong Sb Blk	3-6	Hard	Frb	VS	Common Fine	Many Medium	--
	18"-24"	Abrupt		15 - 30%	Silt Loam	Mod Sb Blk	3-6	V Hard	Frb	VS	Few Very Fine	None	None
	24"	--		>50%	Rock	--	<1	--	--	--	--	None	None
		--		0 - 15%	--	--	--	--	--	--	--	--	--

Boundary: Abrupt; <1"; Clear: 1" - 2.5"; Gradual: 2.5" - 5"; Diffuse: >5"

USDA Texture Class: Sand; Loamy Sand; Sandy Loam; Sandy Clay Loam; Silty Clay Loam; Silty Clay Loam; Silt Loam; Silt

Structure: Weak, Moderate, or Strong and Granular; Platy; Prismatic; Columnar; Blocky; Angular Blocky; Subangular Blocky; Massive; Cemented

Consistence: Dry: Loose; Soft; Slightly Hard; Hard; Very Hard; Extremely Hard; Moist: Loose; Very Friable; Friable; Firm; Very Firm; Extremely Firm; Wet: NonSticky; Slightly Sticky; Sticky; Very Sticky; NonPlastic; Slightly Plastic; Plastic; Very Plastic

Pores: Quantity: Few, Common or Many; Size: Very Fine, Fine, Medium, Coarse

Roots: Quantity: Few, Common or Many; Size: Very Fine, Fine, Medium, Coarse, Very Coarse

Mottles: Quantity: Few, Common, or Many; Size: Fine, Medium, Coarse, Very Coarse or Extremely Coarse; Contrast: Faint, Distinct or Prominent

Site Address: 3475 Hwy. 128
Owner: Turnbull
City: Calistoga
Site Evaluator: Montelli
AP Number: 017-110-039
Permit #: E05-0418

Soil Profile Data

Profile	Horizon Depth	Boundary	Color	% Coarse Particles (>2 mm)	Texture	Structure	Perc Rate (inches/hr)	Consistence			Pores	Roots	Mottling
								D	M	W			
5	0-36"	Diffuse		0 - 15%	CL	Strong Sb Blk	3-6	Soft	V Frb	VS	Common Fine	Many Medium	None
	36"-48"	Clear		0 - 15%	CL	Mod Sb Blk	1-3	S Hard	Frb	VS	Few Fine	None	None
	48"-54"	--		0 - 15%	Clay	--	<1	V Hard	--	--	None	None	None
6	0-36"	Diffuse		0 - 15%	CL	Strong Sb Blk	3-6	Soft	V Frb	VS	Common Fine	Many Medium	None
	36"-48"	Clear		0 - 15%	CL	Mod Sb Blk	1-3	S Hard	Frb	VS	Few Fine	None	None
	48"-54"	--		0 - 15%	Clay	--	<1	V Hard	--	--	None	None	None
7	0-40"	Diffuse		0 - 15%	CL	Strong Sb Blk	3-6	Soft	V Frb	VS	Common Fine	Many Medium	None
	40"-56"	Clear		0 - 15%	CL	Mod Sb Blk	1-3	S Hard	Frb	VS	Few Fine	None	None
	56"-60"	--		0 - 15%	Clay	--	<1	V Hard	--	--	None	None	None
		--		0 - 15%	--	--	--	--	--	--	--	--	--
		--		0 - 15%	--	--	--	--	--	--	--	--	--
		--		0 - 15%	--	--	--	--	--	--	--	--	--
		--		0 - 15%	--	--	--	--	--	--	--	--	--
		--		0 - 15%	--	--	--	--	--	--	--	--	--
Boundary	USDA Texture Class	Structure	Consistence	Pores	Roots	Mottles							
Abrupt: <1"; Clear: 1" - 2.5"; Gradual: 2.5" - 5"; Diffuse: >5"	Sand; Loamy Sand; Sandy Loam; Sandy Clay Loam; Sandy Clay; Clay Loam; Loam; Clay; Silty Clay; Silty Clay Loam Silt Loam; Silt	Weak, Moderate, or Strong and Granular; Platy; Prismatic; Columnar; Blocky; Angular Blocky; Subangular Blocky; Massive; Cemented	Dry: Loose; Soft; Slightly Friable; Firm; Very Firm; Extremely Firm; Hard	Wet: NonSticky; Slightly Sticky; Sticky; Very Sticky; NonPlastic; Slightly Plastic; Plastic; Very Plastic	Quantity: Few, Common or Many; Size: Very Fine, Fine, Medium, Coarse, Very Coarse	Quantity: Few, Common, or Many; Size: Fine, Medium, Coarse, Very Coarse or Extremely Coarse; Contrast: Faint, Distinct or Prominent							

Site Address: 3475 Hwy. 128
Owner: Turnbull
City: Calistoga
Site Evaluator: Montelli
AP Number: 017-110-039
Permit #: E05-0418

FROM : MONTELLI CONST2
PLOT PLAN

FAX NO. : 707 963 4670

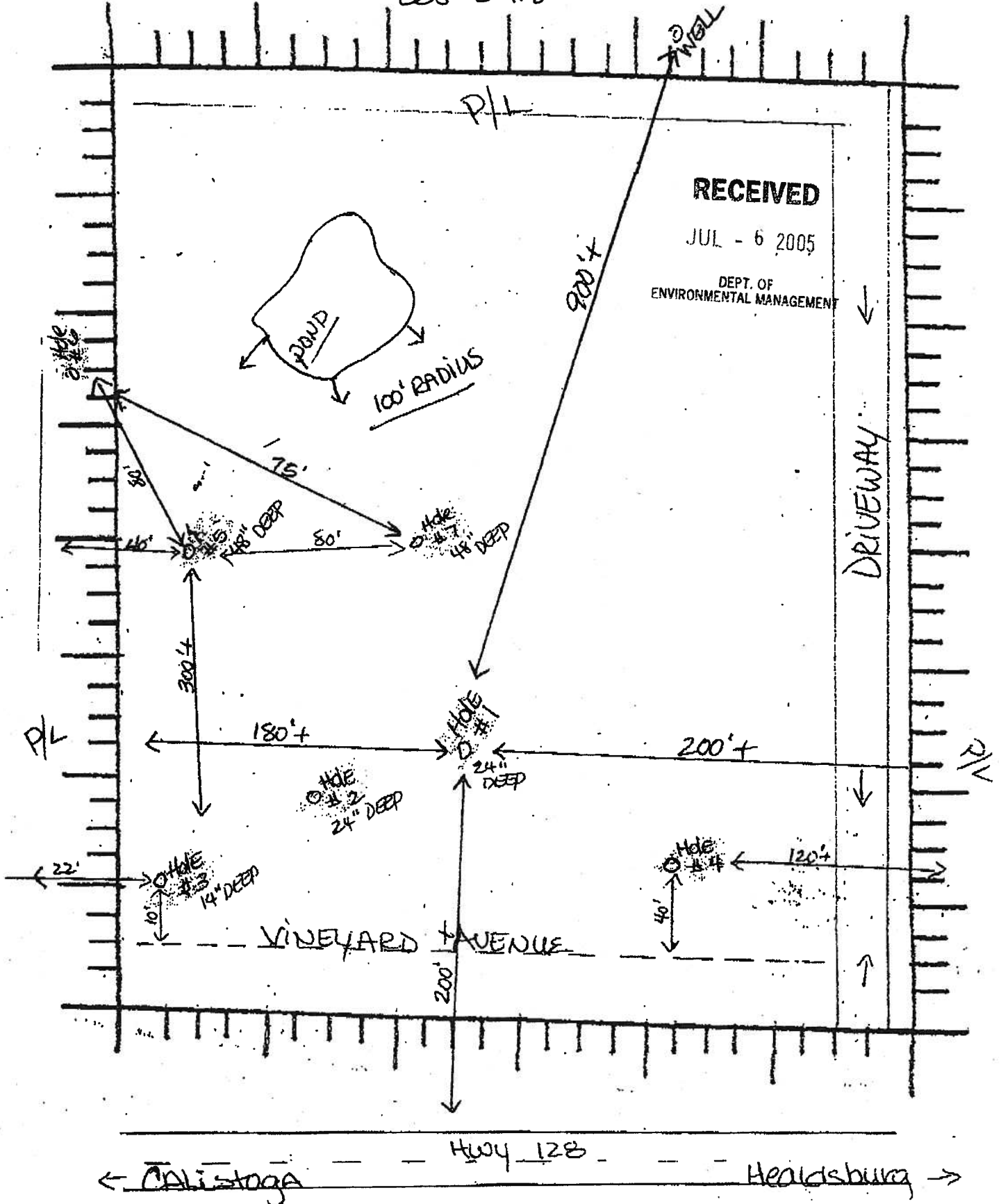
JUL. 06 2005 09:43AM P2

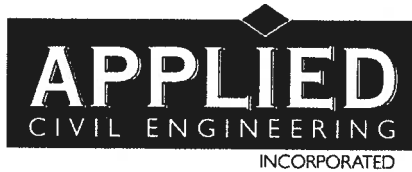
DATE: 10-22-05

NAME: McBride

ADDRESS: 3475 Hwy 128

805-0418





RECEIVED

JUL 02 2010

NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT.

July 2, 2010

Job No. 10-114

Kim Withrow, R.E.H.S.
Senior Environmental Health Specialist
Napa County Environmental Management Department
1195 Third Street, Suite 101
Napa, CA 94559

Re: McBride Winery Use Permit
3475 State Route 128, Calistoga, CA 94515, APN 017-110-049, P10-00049

Dear Ms. Withrow:

Applied Civil Engineering has been retained to respond to your comments dated May 17, 2010. We are taking over the civil engineering portions of this project since the original engineer, Sterk Engineering, is no longer operating in Napa County.

We offer the following responses to your comments:

I. Primary Disposal Area:

As indicated in your memo the septic system should be designed for 48 inches of acceptable soil given the results of the site evaluation performed by Napa County on June 22, 2005. In order to make the proposed pressure distribution septic system acceptable for the site soil conditions we recommend that pre-treatment be implemented to reduce the BOD and TSS levels to 30 mg/l or less prior to discharge to the disposal field. This would allow the proposed trench section to be installed as designed since only 24 inches of separation to the limiting soil condition is required for pre-treated effluent. Alternatively, a subsurface drip type septic system could be designed for this site to minimize the required disposal field area. The design of this option should be further analyzed at the building permit application phase.

Reserve Area:

We recommend that the reserve area be designated in the vicinity of test pit #1 as shown on the Winery Use Map prepared by Albion Surveys (attached). The reserve area would be for a subsurface drip type system. The reserve system would require pretreatment and the required area is $200\% \times 900 \text{ gallons per day} \times 1 \text{ sf} / 0.6 \text{ gallons per day} = 3,000 \text{ square feet}$.

2. Trash Enclosure

A trash enclosure has been added to the site plan. See attached Winery Use Map prepared by Albion Surveys.

I trust that this information adequately addresses your comments for the subject project. If you have any further questions or need additional information please feel free to contact me at (707) 320-4968.

Sincerely,



Michael R. Muelrath, P.E.
Principal

Enclosure:

Winery Use Map prepared by Albion Surveys

Copy:

Mary Doyle, Napa County Planning Department
Jon Webb, Albion Surveys (via email)
Josh Chandler, Chandler, Pavlak (via email)



ALLEGION ENGINEERS, INC.
 1100 W. WASHINGTON STREET
 SUITE 200
 WILSONVILLE, OR 97154
 FAX: (503) 642-1879

DRAWING NOTES:

1. ALL DIMENSIONS ARE SHOWN IN FEET AND INCHES.
 2. A PERMITS WILL BE REQUIRED FOR ALL PROPOSED CONSTRUCTION.
 3. A PERMITS WILL BE REQUIRED FOR ALL PROPOSED CONSTRUCTION.
 4. ALL DIMENSIONS SHALL BE AS SHOWN UNLESS OTHERWISE NOTED.
 5. ALL DIMENSIONS SHALL BE AS SHOWN UNLESS OTHERWISE NOTED.
 6. ALL DIMENSIONS SHALL BE AS SHOWN UNLESS OTHERWISE NOTED.

SITE INFORMATION:

PROJECT: WINEYARD
 CLIENT: [Redacted]
 CITY: CALISTOGA
 COUNTY: CALIFORNIA
 PROJECT NO: [Redacted]

ARCHITECT:

CONTACT: PAUL PAVAR
 COMPANY: PAVAR ARCHITECTS
 ADDRESS: [Redacted]
 PHONE: [Redacted]

ENGINEER:

CONTACT: BOB STEIN
 COMPANY: STEIN ENGINEERING
 ADDRESS: [Redacted]
 PHONE: [Redacted]

OWNER'S REPRESENTATIVE:

CONTACT: [Redacted]
 COMPANY: [Redacted]
 ADDRESS: [Redacted]
 PHONE: [Redacted]

WINERY USE MAP
 OF A PORTION OF THE LANDS OF
 MCBRIDE
 COUNTY OF RIBA STATE OF CALIFORNIA

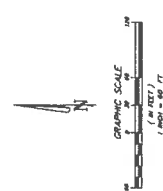
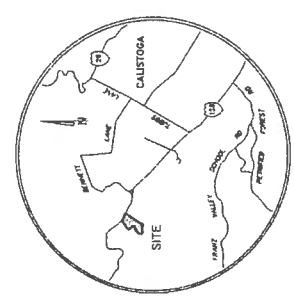
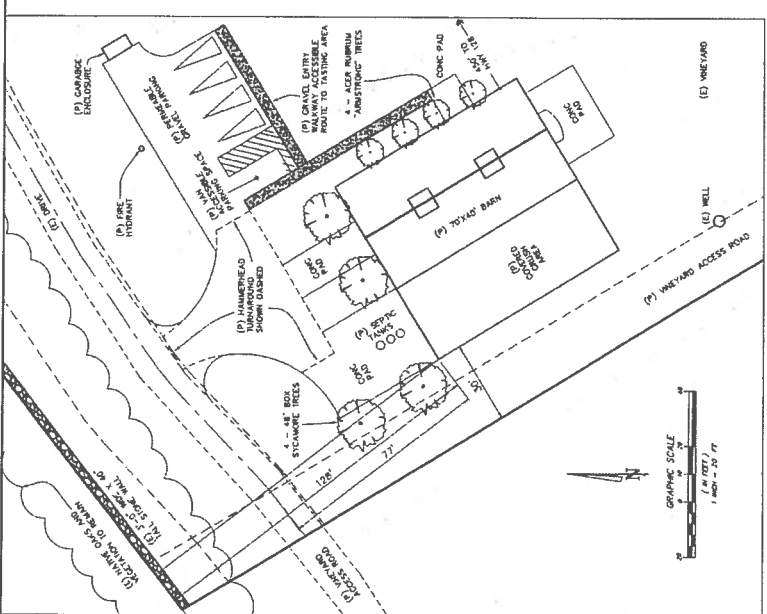
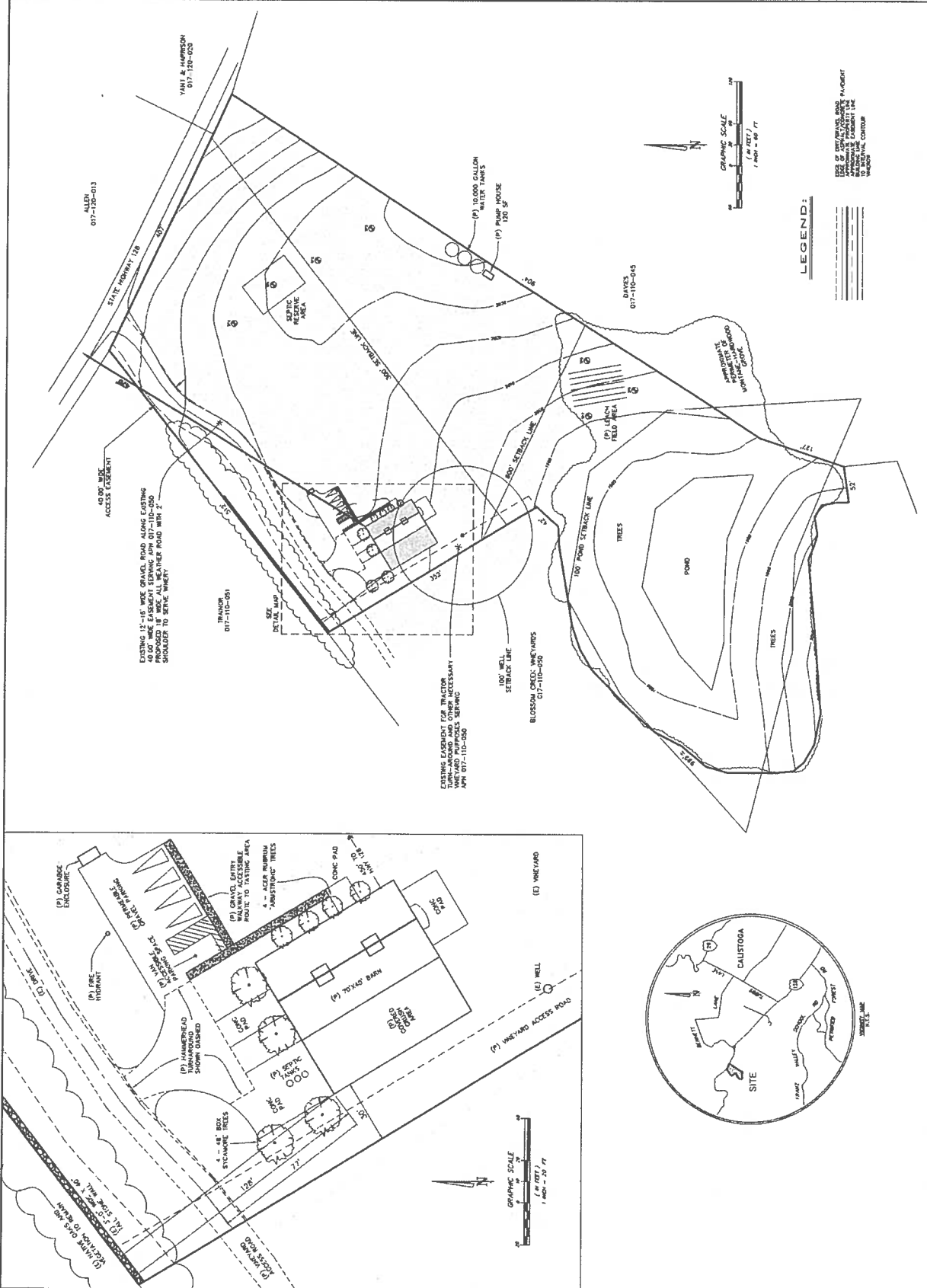
REVISIONS & ADDITIONS:

NO.	DESCRIPTION

ALLEGION REFERENCES:

PROJECT NO.	DATE

FOR THE PROJECT NO. [Redacted]
 PROJECT MANAGER: [Redacted]
 DATE OF ISSUE: [Redacted]



LEGEND:

[Symbol]	[Redacted]
[Symbol]	[Redacted]
[Symbol]	[Redacted]

DATE OF PREPARED: [Redacted]
 DRAWN BY: [Redacted]
 CHECKED BY: [Redacted]
 APPROVED BY: [Redacted]



August 31, 2010

Jeannette Doss
Napa County Public Works Department
1195 Third Street, Suite 201
Napa, California 94559

Re: Post Construction Stormwater Requirements for McBride Winery, 3475 Highway 128,
Calistoga, CA APN 017-110-049 (P10-00049 & P10-00050)

Dear Ms. Doss:

As requested in your letter dated May 24, 2010 we have assisted the project applicant, Charles McBride in preparing the Napa County Post Construction Stormwater Management Requirements Applicability Checklist "Appendix A" for the McBride Winery project.

Based on our analysis of the existing and proposed site conditions as outlined in the Appendix A worksheet we have determined that the McBride Winery project is categorized as a "Standard" priority level project. As such, the project will be required to incorporate several standard site design and source control best management practices. The conceptual plans have been developed to incorporate several site design best management practices including minimizing directly connected impervious areas, minimizing building footprint to that required for the intended function and preserving surrounding trees, vineyard and other vegetation to promote stormwater infiltration. Furthermore all runoff from the development site will flow into an existing pond that will provide natural treatment of stormwater before it reaches the nearby waterways.

Source control best management practices that will be employed on this project include a covered trash enclosure and a covered outdoor work area. These two source control features will ensure that stormwater does not come in contact with leachate from the garbage and recycle bins or the wastewater from the grape processing area.

We trust that this adequately addresses the Post Construction Runoff Management Requirements for the McBride Winery use permit application. Additional design information and details will be submitted at the building permit stage. If you have any further questions, please contact me at (707) 320-4968.

Sincerely,


A handwritten signature in blue ink that reads "Michael R. Muelrath".

Michael R. Muelrath, P.E.
Principal

Enclosure: Post Construction Stormwater Management Requirements Applicability Checklist

NAPA COUNTY POST-CONSTRUCTION RUNOFF MANAGEMENT REQUIREMENTS

APPENDIX A – APPLICABILITY CHECKLIST

Post-Construction Runoff Management Applicability Checklist	County of Napa Department of Public Works 1195 Third Street Napa, CA 94559 (707) 253-4351 for information	
--	---	---

Project Address: 3475 State Route 128, Calistoga, CA	Assessor Parcel Number(s): 017-110-049	Project Number: <i>(for County use Only)</i>
---	---	---

Instructions:
 Structural projects requiring a use permit, building permit, and/or grading permit must complete the following checklist to determine if the project is subject to the Post-Construction Runoff Management Requirements. In addition, the impervious surface worksheet on the reverse page must also be completed to calculate the amount of new and reconstructed impervious surfaces proposed by your project. This form must be completed, signed, and submitted with your permit application(s). Definitions are provided in the Post-Construction Runoff Management Requirements policy. **Note:** If multiple building or grading permits are required for a common plan of development, the total project shall be considered for the purpose of filling out this checklist.

- POST-CONSTRUCTION STORMWATER BMP REQUIREMENTS (Parts A and B)**
- ✓ If any answer to Part A are answered "yes" your project is a "Priority Project" and is subject to the Site Design, Source Control, and Treatment Control design standards described in the Napa County Post-Construction Runoff Management Requirements.
 - ✓ If all answers to Part A are "No" and any answers to Part B are "Yes" your project is a "Standard Project" and is subject to the Site Design and Source Control design standards described in the Napa County Post-Construction Runoff Management Requirements.
 - ✓ If every question to Part A and B are answered "No", your project is exempt from post-construction runoff management requirements.

Part A: Priority Project Categories

Does the project meet the definition of one or more of the priority project categories?

1. Residential with 10 or more units	Yes	<input type="checkbox"/> No
2. Commercial development greater than 100,000 square feet.....	Yes	<input type="checkbox"/> No
3. Automotive repair shop.....	Yes	<input type="checkbox"/> No
4. Retail Gasoline Outlet.....	Yes	<input type="checkbox"/> No
5. Restaurant.....	Yes	<input type="checkbox"/> No
6. Parking lots with greater than 25 spaces or greater than 5,000 square feet.....	Yes	<input type="checkbox"/> No

*Refer to the definitions section for expanded definitions of the priority project categories.

Part B: Standard Project Categories

Does the project propose:

1. A facility that requires a NPDES Permit for Stormwater Discharges Associated with Industrial Activities?.....	Yes	<input type="checkbox"/> No
2. New or redeveloped impervious surfaces 10,000 square feet or greater, excluding roads?.....	Yes	<input type="checkbox"/> No
3. Hillside residential greater than 30% slope.....	Yes	<input type="checkbox"/> No
4. Roadway and driveway construction or reconstruction which requires a Grading Permit.....	Yes	<input type="checkbox"/> No
5. Installation of new storm drains or alteration to existing storm drains?.....	<input checked="" type="checkbox"/>	<input type="checkbox"/> No
6. Liquid or solid material loading and/or unloading areas?.....	Yes	<input type="checkbox"/> No
7. Vehicle and/or equipment fueling, washing, or maintenance areas, excluding residential uses?.....	Yes	<input type="checkbox"/> No
8. Commercial or industrial waste handling or storage, excluding typical office or household waste?.....	<input checked="" type="checkbox"/>	<input type="checkbox"/> No

Note: To find out if your project is required to obtain an individual General NPDES Permit for Stormwater discharges Associated with Industrial Activities, visit the State Water Resources Control Board website at, www.swrcb.ca.gov/stormwtr/industrial.html

NAPA COUNTY POST-CONSTRUCTION RUNOFF MANAGEMENT REQUIREMENTS

APPENDIX A – APPLICABILITY CHECKLIST

Impervious Surface Worksheet

Project phasing to decrease impervious surface area shall not exempt the project from Post-Construction Runoff Management requirements. A new development or redevelopment project must comply with the requirements if it is part of a larger common plan of development that would result in the creation, addition and/or reconstruction of one acre or more of impervious surface. (For example, if 50% of a subdivision is constructed and results in 0.9 acre of impervious surface, and the remaining 50% of the subdivision is to be developed at a future date, the property owner must comply with the Post-Construction Runoff Management requirements.)

Type of Impervious Surface	Impervious Surface (Sq Ft)			Total New and Reconstructed Impervious Surfaces (Sq Ft)
	Pre-Project (if applicable)	New (Does not replace any existing impervious area)	Reconstructed (Replaces existing impervious area)	
Buildings, Garages, Carports, other Structures with roofs	0	5,600	0	5,600
Patio, Impervious Decking, Pavers and Impervious Liners	0	1,200	0	1,200
Sidewalks and paths	0	600	0	600
Parking Lots	0	1,300	0	1,300
Roadways and Driveways,	7,700	8,200	7,700	15,900
Off-site Impervious Improvements	1,000	500	1,000	1,500
Total Area of Impervious Surface (Excluding Roadways and Driveways)	0	8,700	0	8,700

Incorrect information on proposed activities or uses of a project may delay your project application(s) or permit(s).

I declare under penalty of perjury, that to the best of my knowledge, the information presented herein is accurate and complete.

Name of Owner or Agent (Please Print): Charles McBride	Title: Owner
Signature of Owner or Agent:	Date: 8/27/10

RECEIVED

AUG 31 2010

NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT.

TRAFFIC INFORMATION SUPPORTING CALCULATIONS FOR BLOSSOM CREEK FARM

EXISTING AGRICULTURAL TRAFFIC

ASSUMPTIONS:

1. The fruit from the existing vineyard is currently harvested and hauled offsite for processing. According to the owners, a typical load of fruit picked from onsite is about 2 tons. Therefore, we have used 2 trips per load and 2 tons per load. Assume that the trips occur during non-peak times.
2. According to the property owners the vineyard produces 24 tons of fruit.
3. For trips/day totals including a fraction of a trip, round up to the next whole number of trips/day.

Current Agricultural Traffic:

Fruit Onsite:

$$24 \text{ tons of grapes} \times \frac{1 \text{ load}}{2 \text{ tons of grapes}} \times \frac{2 \text{ trips}}{\text{load}} \times \frac{\text{crush season}}{36 \text{ days}} = 0.67 \text{ trips per day}$$

PROPOSED AVERAGE DAILY TRAFFIC

ASSUMPTIONS:

1. Per Napa County Winery Traffic Generation Characteristics, use 2.2 trips/day non-peak and 1.0 trip/day peak for full-time employees with an hour lunch (total 3.2 trips/day).
2. Per Napa County Winery Traffic Generation Characteristics, use 1.0 trips/day non-peak and 1.0 trip/day peak for part-time employees with a half hour lunch (total 2.0 trips/day).
3. Per Napa County Winery Traffic Generation Characteristics, use 1.05 employees per automobile.
4. Per Napa County Winery Traffic Generation Characteristics, use 2.6 visitors per automobile.
5. Per Napa County Winery Traffic Generation Characteristics, 57% of visitor traffic occurs during peak hours.
6. For trips/day totals including a fraction of a trip, round up to the next whole number of trips/day.
7. For purposes of this analysis, "seasonal staff" row on the Napa County Traffic Information Form is used for part-time employee information.
8. Per Napa County Winery Traffic Generation Characteristics for service vehicles, assume 1.47 trips/1,000 gallons/year for material supplies and 0.8 trips/1,000 gallons/year for case goods. Assume 2 trips/day for non-agricultural deliveries. Assume that the trips occur during non-peak times.
9. The fruit from the existing vineyard is currently harvested and hauled offsite for processing. According to the owners, a typical load of fruit picked from onsite is about 2 tons. Therefore, we have used 2 trips per load and 2 tons per load. Assume that the trips occur during non-peak times.
10. The fruit imported from offsite is transported by 25-ton capacity trucks. Assume that the trips occur during non-peak times.

Trips generated from offsite grapes:

127.5 tons of grapes x $\frac{1 \text{ load}}{25 \text{ tons of grapes}}$ x $\frac{2 \text{ trips}}{\text{load}}$ x $\frac{\text{crush season}}{36 \text{ days}}$ = **0.28** trips per day

Grape Deliveries

Total gallons produced from onsite grapes:

24 tons of grapes x $\frac{165 \text{ gallons of wine}}{\text{ton of grapes}}$ = **3,960** gallons

Total = 25,000-gal

127.5 tons of grapes x $\frac{165 \text{ gallons of wine}}{\text{ton of grapes}}$ = **21,040** gallons

Materials/Supplies Deliveries

Trips Generated:

$\frac{1.47 \text{ trips/1,000 gallons}}{\text{year}}$ x 25,000 gallons x $\frac{1 \text{ year}}{250 \text{ days}}$ = **0.15** trips/day

Case Goods Deliveries

Trips Generated:

$\frac{0.8 \text{ trips/1,000 gallons}}{\text{year}}$ x 64,020 gallons x $\frac{1 \text{ year}}{250 \text{ days}}$ = **0.20** trips/day

Non-Agricultural Related Deliveries

Assume 1 delivery per day totaling 2 trips/day

TOTAL DELIVERIES =

Trips generated from (offsite grapes) + (Materials/Supplies) + (Case Goods Deliveries) + Non-Agricultural Related Deliveries
 = 0.28 trips/day + 0.15 trips/day + 0.20 trips/day + 2.0 trips/day =
 = 2.63 trips/day = **3.0 trips/day**

SUMMARY TABLE (WEEKDAY EVENTS):

	Number	No. People/Automobile	Non-peak Trip Generation (trips/day/automobile)	Peak Trip Generation (trips/day/automobile)	Non-Peak Trips/day	Peak Trips/day
Full-Time Employees	2	1.05	2.2	1.0	4.2	1.9
Part-Time Employees	1	1.05	1.0	1.0	1.0	1.0
Total Employees	3				5.1	2.9
Visitors	10	2.6	2	2	7.7	7.7
					3.3	4.4
Deliveries	N/A	N/A			3.0	N/A
				TOTAL	11.5	7.2

WEEKDAY SUMMARY

MARKETING EVENT TRAFFIC CHARACTERISTICS

ASSUMPTIONS:

1. Per Napa County Winery Traffic Generation Characteristics, use 2.0 trips/day non-peak for seasonal/event staff.
2. Per the proposed marketing plan, all events will occur during non-peak hours.
3. Per Napa County Winery Traffic Generation Characteristics, assume that visitors per automobile are similar to a weekend rate and use **2.8** visitors per automobile.
4. For trips/day totals including a fraction of a trip, round up to the next whole number of trips/day.
5. For purposes of this analysis, "seasonal staff" row on the Napa County Traffic Information Form is used for part-time employee information.
6. During marketing events, assume 1 employee or support staff per automobile and a trip generation of 2 trips/day.

SUMMARY TABLE (WEEKEND/MARKETING EVENTS):

	Minimum Event Number	Maximum Event Number	No. People/ Automobile	Trip Generation (trips/day)	Minimum Event trips/day	Maximum Event trips/day
Employees	2	2	1	2	4.0	4.0
Support Staff	1	1	1	2	2.0	2.0
Visitors	10	20	2.8	2	7.1	14.3
Deliveries	2	4		2	4.0	8.0
				TOTAL	17.1	28.3

**WEEKEND/ MARKETING
EVENTS SUMMARY**

	PERSONNEL/VISITORS				^{VI} OPERATIONS
	<u>OPERATIONS</u>	<u>MARKETING EVENTS</u>			<u>DAILY</u>
	<u>DAILY</u>	<u>MINIMUM</u>	<u>MAXIMUM</u>		<u>M - F</u>
	<u>M - F</u>	<u>WEEKENDS</u>			<u>M - F</u>
EMPLOYEES					
FULL-TIME	2	2	2		4.2
SEASONAL PEAK	1	1	1		1.0
PEAK HOURS					1.0
TOTAL EMPLOYEES	<u>3</u>	<u>3</u>	<u>3</u>		<u>6.1</u>
EVENT SUPPORT STAFF					
SEASONAL PEAK		1	1		N/A
TOTAL SUPPORT STAFF	<u>0</u>	<u>1</u>	<u>1</u>		<u>0.0</u>
VISITORS	10	10	20		3.3
TOTAL VISITORS	<u>10</u>	<u>10</u>	<u>20</u>		<u>3.3</u>
EMPLOYEE TRIPS					
FULL-TIME					4.2
SEASONAL PEAK					1.0
PEAK HOURS					1.0
TOTAL EMPLOYEE TRIPS					<u>6.1</u>
EVENT SUPPORT STAFF TRIPS					
SEASONAL PEAK					N/A
TOTAL SUPPORT STAFF TRIPS					<u>0.0</u>
VISITOR TRIPS					<u>3.3</u>
TOTAL VISITOR TRIPS					<u>3.3</u>
TOTAL TRUCKS - DELIVERIES, SHIPPING, ETC. TRIPS					<u>3.0</u>
GRAND TOTAL	<u>13</u>	<u>14</u>	<u>24</u>		<u>12.4</u>



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

Business Name: McBride Winery

Business Address: PO Box 648, Geyserville, CA 95441

Contact: Josh Chandler **Phone #:** 707-857-1908

A. HAZARDOUS MATERIALS

Have on site (for any purpose) hazardous materials at or above 55 gallons for liquids, 500 pounds for solids, or 200 cubic feet for compressed gases (include liquids in AST's and UST's or handle radiological materials in quantities for which an emergency plan is required pursuant to 10 CFR Parts 30, 40 or 70?

YES NO

B. UNDERGROUND STORAGE TANKS (UST's)

1. Own or operate underground storage tanks?

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

Archaeological Services, Inc.

9467 Chippewa Trail • Kelseyville, CA 95451
(707) 277-9533 • Fax (707) 277-7790

December 10, 2009

Jon M. Webb
Albion Surveys, Inc.
1113 Hunt Avenue
Saint Helena, CA 94574

RE: McBride Winery Project, Calistoga, California, APN 017-110-049

The purpose of this letter is to document that the parcel noted above (see map 1), was surveyed for cultural resources in the past and does not require a re-survey of the parcel. The original investigation was mandated by the California Environmental Quality Act (CEQA) and was required by the County of Napa after a determination that the project was situated in a cultural sensitive zone. The County of Napa as the designated CEQA lead agency for approval of this project is responsible for compliance with requirements regarding the identification and treatment of historic and prehistoric cultural resources.

CEQA requires public or private projects financed or approved by public agencies to assess the effects of the project on cultural resources (Public Resources Code Section 21082, 21083.2, and 21084.1 and California Code of Regulations 15064.5). Cultural resources are defined as buildings, sites, structures, or objects that may have historical, architectural, archaeological, cultural, or scientific importance. CEQA states that if a project results in significant impacts on important cultural resources, then alternative plans or mitigation measures must be considered.

The CEQA Guidelines define significant historical resources as "resources listed or eligible for listing on the California Register of Historical Resources (CHR)" (Public Resources Code Section 5024.1). A historical resource may be eligible for inclusion in the CHR if it:

- A. is associated with events that have made a significant contribution to the broad patterns of California's history and cultural heritage;
- B. is associated with the lives of persons important in our past;
- C. embodies the distinctive characteristics of a type, period, region, or method of construction, or represents the work of an important creative individual, or possesses high artistic values; or
- D. has yielded, or may be likely to yield, information important in prehistory or history.



In addition, Section 15064.5(c)(3) of the CEQA Guidelines also requires consideration of an archaeological site that does not meet the criteria defined in subsection (a), but does meet the definition of "an unique archaeological resource" described in Section 21083.2 of the Public Resource Code.

Public Resources Code Section 5097 specifies procedures to be followed in the event that human remains are discovered. The disposition of Native American burials falls within the jurisdiction of the California Native American Heritage Commission (NAHC). California Code of Regulations Section 15064.5 (f) identifies the need to establish procedures to be followed in the event of the discovery during construction of buried cultural resources other than human bone on nonfederal land.

The first step in the current study was to conduct a records search of Ethnographic literature, archaeological base maps, site records, and prior survey reports on file at the Historical Resources Information System Northwest Information Center, housed at Sonoma State University. As a result of the records search (09-0451) it was determined that no archaeological or ethnographic sites had been recorded within the boundaries of the current project, APN 017-110-049. It was also determined that the parcel was part of a larger parcel that had been previously surveyed for cultural resources. In 2000 the current project area was part of a larger project that was surveyed for cultural resources by Tom Origer and Associates. The authors of the report were Robert G. Douglas and Vicki R. Beard. The title of the report was: **A Cultural Resources Survey for the Turnbull Cellars And Blossomed Creek Vineyards, Water Right Application 30965, Near Calistoga, Napa County, California** (see map 2). As a result of the above survey two cultural resources were discovered within the larger project area. These two sites, P-28-1131 and P-28-1132, consisted of moderately dense scatters of obsidian tools and debitage. Site P-28-1131 was located 250 feet Southwest of the current projects Southwest boundary. Site P-28-1132 was located 400 feet South of the current projects South boundary.

It should be noted as part of the record search for this project The Directory of Properties in the Historic Property Data File for Napa County maintained by the Office of Historic Preservation (OHP) was reviewed to determine if any historic structures had been listed in the vicinity of the project. No historic structures have been listed in the immediate project area. Also reviewed at the Information Center were historic maps including General Land Office maps, United States Geological Survey maps, and United States Army Corps of Engineers maps.

No cultural resources were discovered as a result of the records search and it was shown that the current parcel, APN 017-110-049, had been previously surveyed for cultural resources and no further study is needed at this time. However, the slight possibility of buried or obscured cultural resources does exist. Should archaeological materials be discovered during future development, we recommend that all activity be temporarily halted in the vicinity of the find(s), and that a qualified

archaeologist be retained to evaluate the find(s) and to recommend mitigation procedures, if necessary.

Prehistoric archaeological materials include, but are not limited to, obsidian, chert, and basalt flakes and artifacts, groundstone (such as mortars and pestles) and human graves. Historic archaeological materials include, but are not limited to, glass bottles, privys, and ceramics.

It is unlikely that human remains will be discovered during further development. If, however, human remains of any type are encountered it is recommended that the project sponsor contact a qualified archaeologist to assess the situation. We also suggest that Section 15064.5 of the CEQA Guidelines be reviewed, as it details the legal procedure to follow in case of the accidental discovery of human remains during excavation or construction.

Thank you for consulting with Archaeological Services, if we can be of further assistance please don't hesitate to contact us.

Jay M. Flaherty, RPA-10330
Archaeological Services, Inc.

**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.

Chel McBurn

Signature

12/17/09

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.

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.

Charles McBride
Applicant Charles McBride

Property Owner (if other than Applicant)

12/7/09
Date

McBride Winery Use Permit
Project Identification



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

PI0-00049-UP
FILE # PI0-00050-VAR

APPLICATION FORM

RECEIVED 15 APR 2010

FOR OFFICE USE ONLY

ZONING DISTRICT: AW Date Submitted: 11 Feb 2010
 TYPE OF APPLICATION: Variance (Use Permit) Date Published: _____
 REQUEST: _____ Date Complete: _____
To reduce road and highway winery setbacks
(300 ft to ft) (600 ft to ft)

TO BE COMPLETED BY APPLICANT

PROJECT NAME: McBride Winery
 Assessor's Parcel #: 017-110-049 Existing Parcel Size: 11.0
 Site Address/Location: 3475 Hwy 128, Calistoga, CA 94515
No. Street City State Zip
 Property Owner's Name: Charles McBride
 Mailing Address: 1421 Oakdale Road #2, Modesto, CA 95355
No. Street City State Zip
 Telephone #: (209) 579-8800 Fax #: (209) 579-1407 E-Mail: mwilson8162@yahoo.com
 Applicant's Name: Chuck McBride, c/o JAC Designs
 Mailing Address: PO 648, Geyserville, CA 95441
No. Street City State Zip
 Telephone #: (707) 857-1908 Fax #: (707) 857-1935 E-Mail: jacdesign1@aol.com
 Status of Applicant's Interest in Property: Family Member, Designer
 Representative Name: Albion Surveys, Inc attn: Jon M Webb
 Mailing Address: 1113 Hunt Ave, St Helena, CA 94574
No. Street City State Zip
 Telephone # (707) 963-1217 Fax #: (707) 963-1829 E-Mail: jwebb@albionsurveys.com

I certify that all the information contained in this application, including but not limited to the information sheet, water supply/waste disposal information sheet, site plan, floor plan, building elevations, water supply/waste disposal system site plan and toxic materials list, is complete and accurate to the best of my knowledge. I hereby authorize such investigations including access to County Assessor's Records as are deemed necessary by the County Planning Division for preparation of reports related to this application, including the right of access to the property involved.

TO BE COMPLETED BY CONSERVATION, DEVELOPMENT AND PLANNING DEPARTMENT
 *Total Estimated Fees: \$ _____ Receipt No. _____ Received by: _____ Date: _____
 *Actual Fees will be based on Time and Materials

REASONS FOR GRANTING A VARIANCE

RECEIVED

1. Please describe what exceptional or extraordinary circumstances or conditions apply to your property (the size, shape, topography, location or surroundings), which do not apply generally to other land, buildings, or use and because of which, the strict application of the zoning district regulations deprives your property of the privileges enjoyed by other property in the vicinity and under identical zoning classification.

APR 10 2010
 NAPA CO. CONSERVATION
 DEVELOPMENT & PLANNING DEPT.

This property is located on Highway 128 in the north end of Napa Valley near the County Line with Sonoma and has a private access road running through it serving the adjoining property. The proposed location of the Winery will not meet the 300 foot setback from the center of the private road nor will it meet the 600 foot setback from Highway 128. The winery is 480 feet from the highway and because of the terrain will not be visible from the highway. The property has a unique hourglass shape which makes the development of the property very difficult. Approximately half the property is located outside of the 300 foot private road setback and outside of the 600 foot Highway 128 setback. The majority of the half of the property which is outside of the setbacks lies in the "bottom" half of the hourglass shape. This half of the property contains a Montane-Hardwood grove and there is a natural pond within the Montane-Hardwood grove. The pond is encompassed by a non-development setback which was previously established during the vineyard development. The unique shape of the property, the Montane-Hardwood grove and the natural pond, along with its non-development setback, create an exceptional and extraordinary hardship that is unique to this property and not common to many properties in Napa Valley, if any. By adhering to the strict application of the Zoning regulations, it would not be possible to build a functional Winery and thus creates a unique hardship not experienced by other properties in the County. The strict application of the Zoning Regulations would create an extraordinary hardship on this property and most likely prohibit a Winery.

2. Please state why the granting of your variance request is necessary for the preservation and enjoyment of your substantial property rights.

The AW zoning district allows a winery on this property subject to the approval of a Use Permit. The property complies with the development standards for a winery in all other manners other than the setbacks from the private road and highway. All of the findings necessary for the granting of a Use Permit can be made and the project is consistent with the General Plan. The granting of this variance is necessary to allow the approval of the Use Permit for the winery, and the preservation and enjoyment of property rights enjoyed by other properties in the AW zoning district. Due to the unique shape, terrain and environmental characteristics of this property, this variance will not be a grant of special privilege inconsistent with the limitations on other properties.

3. Please state why the granting of your variance request will not adversely affect the health or safety of persons residing or working in the neighborhood of your property, and will not be materially detrimental to the public welfare or injurious to property or improvements in your neighborhood.

The health and safety of the neighborhood and of the County will not be affected by this project because with the approval of the lesser setbacks, the winery will be built in an area where earthwork and grading will be dramatically reduced and the Montane-Hardwood grove and the natural pond will not be encroached upon. The winery facility will be screened from the highway and neighbors by the natural terrain and landscaping. The granting of the variance will allow the winery to be located on this property in areas which will minimize earthwork and actually benefit the County and neighborhood by reducing traffic on the State Highway and County roads for the transport of grapes once the winery is operational. By further protecting the Montane-Hardwood grove and the pond, the approval of the variance will also allow the protection of a natural resource which benefits the public and the neighborhood.

Checklist of Voluntary Greenhouse Gas Emission Reduction Measures

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



A Tradition of Stewardship
A Commitment to Service

PROJECT NAME	McBride Winery		
PROJECT ADDRESS	3475 Hwy 128, Calistoga		
APPLICANT	Charles McBride		
CONTACT INFO	jacdesign1@aol.com	857-1935	
	email	phone	

	yes	no	I don't know
1 Have you designed to U.S.G.B.C.™ LEED™ or Build It Green™ standards? If yes, please include a copy of their required spreadsheets.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
2 Do you have an integrated design team? if yes, please list: _____	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>

3 SITE DESIGN

3.1 Does your design encourage community gathering and is it pedestrian friendly?	<input checked="" type="checkbox"/>		
3.2 Are you building on existing disturbed areas?	<input checked="" type="checkbox"/>		
3.3 Landscape Design		<input checked="" type="checkbox"/>	
3.31 native plants?	<input checked="" type="checkbox"/>		
3.32 drought tolerant plants?	<input checked="" type="checkbox"/>		
3.33 Pierce Disease resistant planting?	<input checked="" type="checkbox"/>		
3.34 Fire resistant planting?	<input checked="" type="checkbox"/>		
3.35 Are you restoring open space and/or habitat?		<input checked="" type="checkbox"/>	
3.36 Are you harvesting rain water on site?		<input checked="" type="checkbox"/>	
3.37 planting large trees to act as carbon sinks?	<input checked="" type="checkbox"/>		
3.38 using permeable paving materials for drive access and walking surfaces?	<input checked="" type="checkbox"/>		
3.4 Does your parking lot include bicycle parking?	<input checked="" type="checkbox"/>		
3.5 Do you have on-site waste water disposal?	<input checked="" type="checkbox"/>		
3.6 Do have post-construction stormwater on site detention/filtration methods designed?	<input checked="" type="checkbox"/>		
3.7 Have you designed in harmony with existing natural features, such as preserving existing trees or rock outcroppings?	<input checked="" type="checkbox"/>		
3.8 Does the project minimize the amount of site disturbance, such as minimizing grading and/or using the existing topography in the overall site design (such as cave design)?	<input checked="" type="checkbox"/>		
3.9 Is the structure designed to take advantage of natural cooling and passive solar aspects?	<input checked="" type="checkbox"/>		

4 ENERGY PRODUCTION & EFFICIENCY

4.1 Does your facility use energy produced on site? If yes, please explain the size, location, and percentage of off-set: _____	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
4.2 Does the design include thermal mass within the walls and/or floors?	<input checked="" type="checkbox"/>		
4.3 Do you intend to commission the performance of the building after it is built to ensure it performs as designed?	<input checked="" type="checkbox"/>		
4.4 Will your plans for construction include:		<input checked="" type="checkbox"/>	
4.41 High density insulation above Title 24 standards?	<input checked="" type="checkbox"/>		
4.42 Zones for heating and cooling to provide for maximum efficiency?	<input checked="" type="checkbox"/>		
4.43 Energy Star™ or ultra energy efficient appliances?	<input checked="" type="checkbox"/>		
4.44 A "cool" (lightly colored or reflective) or a permeable/living roof?	<input checked="" type="checkbox"/>		
4.45 Timers/time-outs installed on lights (such as the bathrooms)?	<input checked="" type="checkbox"/>		

If yes, please explain: _____

5 WATER CONSERVATION

5.1 Does your landscape include high-efficiency irrigation?	<input checked="" type="checkbox"/>		
5.2 Does your landscape use zero potable water irrigation?	<input checked="" type="checkbox"/>		
5.3 Is your project in the vicinity to connect to the Napa Sanitation reclaimed water?	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
5.4 Will your facility use recycled water? 5.41 If no, will you prepare for it by pre-installing dual pipes and/or purple lines?	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
5.5 Will your plans for construction include:		<input checked="" type="checkbox"/>	
5.51 a meter to track your water usage?	<input checked="" type="checkbox"/>		
5.52 ultra water efficient fixtures and appliances?	<input checked="" type="checkbox"/>		
5.53 a continuous hot water distribution method, such as an on-demand pump?	<input checked="" type="checkbox"/>		
5.54 a timer to insure that the systems are run only at night/early morning?	<input checked="" type="checkbox"/>		

yes no I don't know

6 MATERIAL RECYCLING

6.1 Are you using reclaimed materials?
If yes, what and where: The Winery Structure

X		
---	--	--

6.2 Are you using recycled construction materials-

	X	
6.21 finish materials?	X	
6.22 aggregate/concrete road surfaces?		
6.23 fly ash/slag in foundation?	X	

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

X		
---	--	--

6.4 Does your facility provide access to recycle-

	X	
6.41 Kitchen recycling center?	X	
6.42 Recycling options at all trash cans?	X	
6.43 Do you compost green waste?		
6.44 Provide recycling options at special events?	X	

7 NATURAL RESOURCES

7.1 Will you be using certified wood that is sustainably harvested in construction?

X		
---	--	--

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

X		
---	--	--

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

	X	
--	---	--

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

X		
---	--	--

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

X		
---	--	--

8 INDOOR AIR QUALITY

8.1 Will you be using low or no emitting finish and construction materials indoors-

	X	
8.11 Paint?	X	
8.12 Adhesives and Sealants?	X	
8.13 Flooring?	X	
8.14 Framing systems?	X	
8.15 Insulation?	X	

8.2 Does the design allow for maximum ventilation?

X		
---	--	--

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

	X	X
--	---	---

8.4 Does your design include dayling, such as skylights?

X		X
---	--	---

9 TRANSPORTATION DEMAND MANAGMENT

9.1 After your project is complete, will you offer your employees incentives to carpool, bike, or use transit?

	X	
--	---	--

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

	X	
--	---	--

9.3 Does your project include design features that encourage alternatives modes of transportation, such as preferred parking for carpooling, ridesharing, electric vehicles? secured bicycle parking, safe bicycle access? loading zones for buses/large taxi services?

	X	
	X	
	X	

9.4 How close is your facility to public transportation? 10 miles

10 Are there any superior environmental/sustainable features of your project that should be noted?

Ultra insulation, R56 Roof, R30 Walls

11 What other studies or reports have you done as part of preparing this application?

None

1
2
3
4

12 If your project involves an addition or modification to an existing building, are you planning to improve energy conservation of existing space (such as insulation, new windows, HVAC, etc.)? N/A

If yes, please describe:

13 Once your facility is in operation, will you:

13.1 calculate your greenhouse gas emissions?	X	
13.2 implement a GHG reduction plan?	X	
13.3 have a written plan to reduce your vehicle miles traveled of your operations and employee's commute?	X	

14 Does your project provide for education of green/sustainable practices?

If yes, please describe:

	X	
--	---	--

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

Form filed out by: Josh Chandler