

Kelham Vineyards
360 Zinfandel Lane
St. Helena, California 94574

RECEIVED

NOV 04 2010

NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT.

November 5, 2010

Kirsty Shelton, project planner
Department of Conservation, Development and Planning
County of Napa
1195 Third Street, room 210
Napa, California 94559

Re: Kelham Vineyards Winery Use Permit modification #P10-00177 UP. Assessor's
Parcel Number 030-260-029

Dear Ms. Shelton:

As you know, the public hearing on our application for permit modification was continued to the meeting of November 17, 2010 by the Conservation, Development and Planning Commission to allow us the opportunity to clarify the extent of our modification in light of issues raised regarding possible changes to our existing water supply system. Since that meeting our representative has had an opportunity to discuss this matter with you and the staff of the Department of Environmental Management. Based upon these discussions and our internal deliberations we have updated our project description and request your approval for the following project elements:

Convert Existing Residence for tasting

Remodel bathroom in residence for handicap access and public use

Convert existing kitchen within existing residence to employee break room; remove stove top

Existing trellised area to be approved for use for wine tasting, outdoor marketing events and picnics. No food will be provided by the winery for picnickers. Trellised area shall be designated for those uses permitted by AB 2004

Convert second story of existing winery to storage use

Increase visitors by prior appointment from 10 per day maximum and an average of 30 per week to 20 per day maximum and 140 per week

Modify the approved marketing plan from one lunch and one dinner event per month for up to ten people (total of 240 people per year) to 6 events per year for up to

80 people (for a total of 480 people per year). Marketing events will conform to 18.08.370 as recently amended. Food service for Marketing Events shall be prepared off-site and catered.

Conduct on-site retail sales

No change in approved wine production

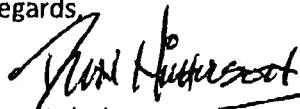
The major changes to the project reviewed by the Commission on October 20, 2010 involve capping our daily visitors and FTE employees at 25 and limiting food service for marketing events to food prepared off-site by bonafide caterers. By modifying our project as described, we will not longer be required to obtain a food facility permit from the Department of Environmental Health. In addition, we have been advised that no changes to our existing approved water supply system are needed for the level of visitation and employees proposed.

We would like to confirm that we will supplement the existing landscaping along the east property line to screen our parking area that is used both for visitor, employee and overflow parking related to marketing events from the existing residence to the east. We will plant six (6), 15-gallon evergreen trees compatible with the existing landscape palette in the general location shown on the attached site plan. Further as required by proposed condition #8, we will show the location of these screening trees on our landscape plan.

Finally, we are including the 'Checklist of Voluntary Greenhouse Gas Emission Reduction Measures' and the 'Use Permit Application Supplemental Information Sheet for Winery Uses' as requested.

Kirsty, thank you so much for working with us on this project and the help you have provided through out the process.

Regards,



Ron Nichol森
Proprietor and Owner
Kelham Vineyards

11.04.2010

CC: Brian Russell, Russell Law Group

KELHAM VINEYARDS

N. 48-80 E. 006-19

EXIST. STORAGE CONTAINER
TO BE REMOVED

PERMIT # 091-00071
PHASE ONE

STORAGE BLDG.
EXISTING BLDG. TO REMAIN

PERMIT # 001-00044
FERMENTATION
EXIST. WINEY BLDG. TO REMAIN

**EXISTING DWELLING INTO
PROPOSED OFFICE & TASTING**
PROPOSED RENOVEL TO INTERIOR RESTROOM
AND TO TASTING ENTRY DOOR TO PROVIDE
C&C REAR ACCESS REQUIREMENTS.
EXISTING STRUCTURE TO REMAIN (NYP)

EXISTING WINEY 091-00041
ALTERATIONS TO EXISTING WINEY STRUCTURE
INCLUDES REMOVAL OF EXISTING RESIDENCE
ABOVE AND REPLACED WITH NEW STORAGE
ROOMS. NEW FLOOR FRAMING TO REPLACE
EXISTING. NEW ROOF BRACINGS

N. 48-80 E. 044-70

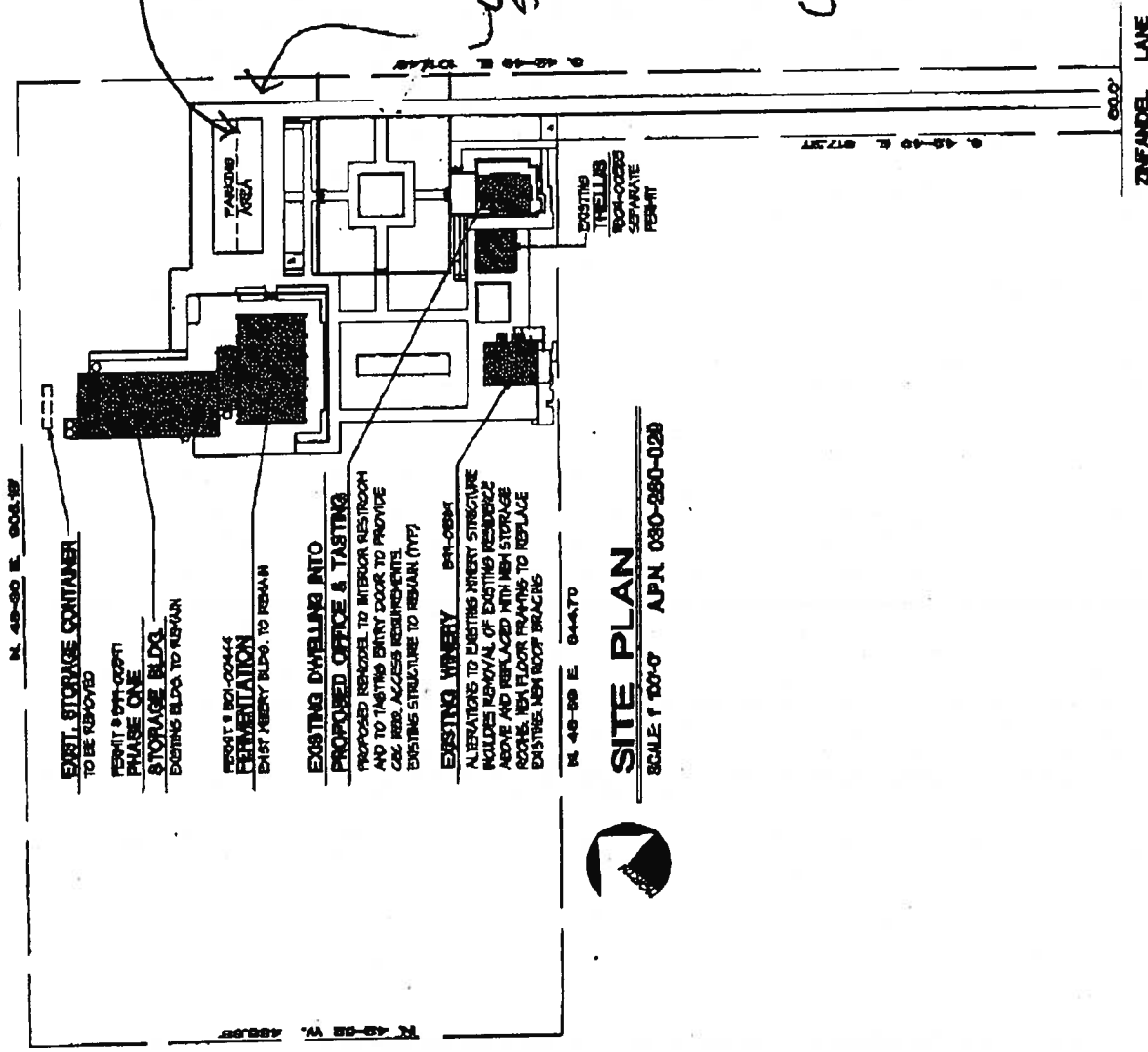


SITE PLAN

SCALE 1" = 100'-0" APN 080-260-028

visitor, employee & overflow parking

General location of Screen plantings additions - 6 15 gallon, ever-green trees to be installed (to screen parking area from neighbor to be east)

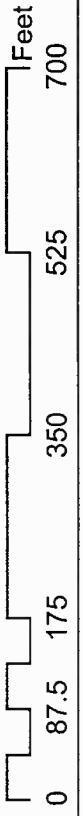
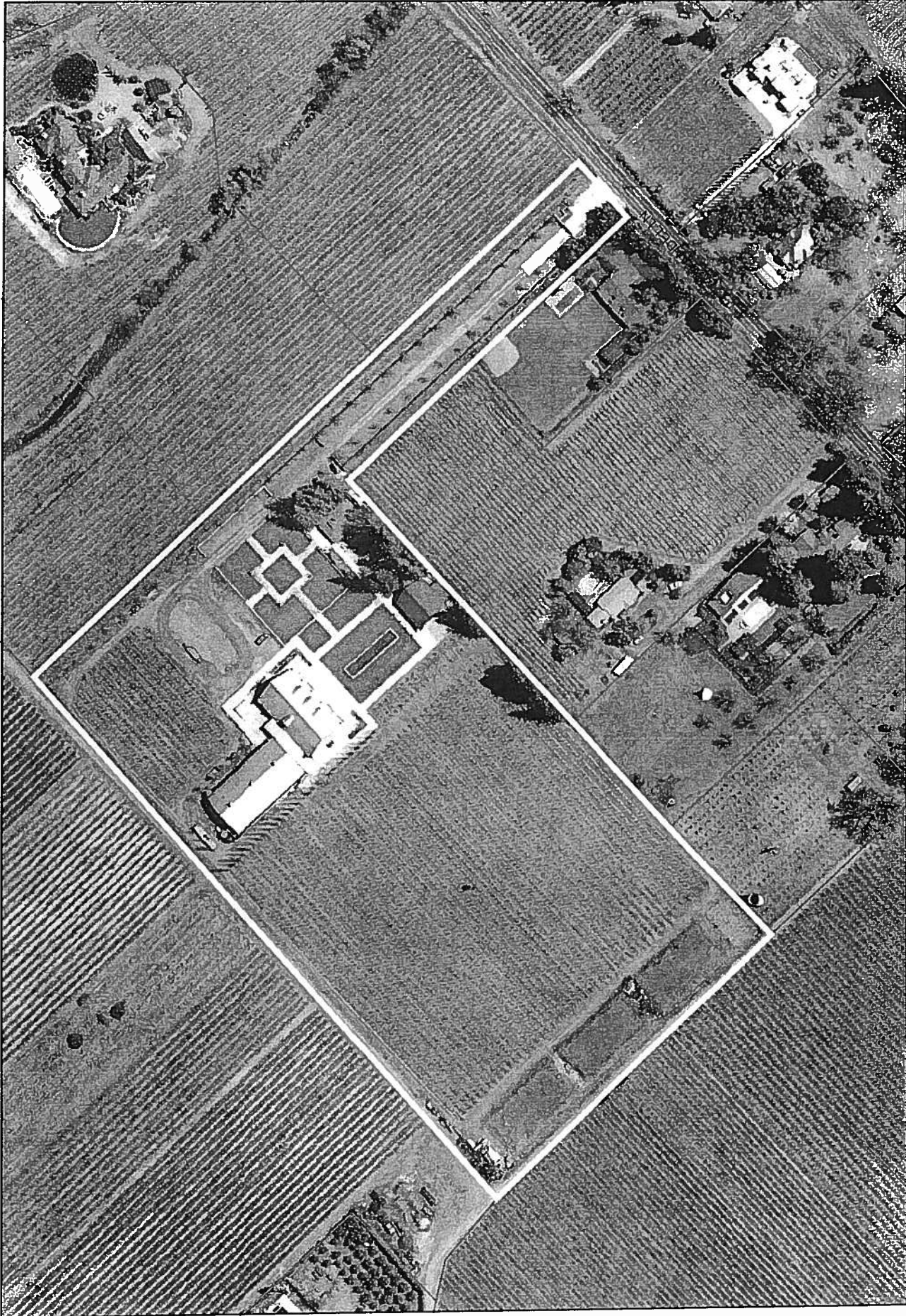


Kelham/Vineyards_mod1.dwg

Map Design Construction
Development and Planning Department

08-06-2010 8B MOD

KELHAM VINEYARDS



08-06-2010 8B MOD

Napa County Conservation
Development and Planning Department

KelhamVineyards_mod1.cdr

Checklist of Voluntary Greenhouse Gas Emission Reduction Measures



A Tradition of Stewardship
A Commitment to Service

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

PROJECT NAME	KELHAM VINEYARDS		
PROJECT ADDRESS	300 LINFANDEL LN		
APPLICANT	SUSANNA KELHAM		
CONTACT INFO	RON@KELHAMVINEYARDS.COM		
	email	phone	

707.396.2138
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.
- 2 Do you have an integrated design team?
if yes, please list:

3 SITE DESIGN

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

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

5 WATER CONSERVATION

- 5.1 Does your landscape include high-efficiency irrigation?
- 5.2 Does your landscape use zero potable water irrigation?
- 5.3 Is your project in the vicinity to connect to the Napa Sanitation reclaimed water?
- 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?
- 5.5 Will your plans for construction include:
- | | | | | |
|------|--|--------------------------|-------------------------------------|--------------------------|
| 5.51 | a meter to track your water usage? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 5.52 | ultra water efficient fixtures and appliances? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 5.53 | a continuous hot water distribution method, such as an on-demand pump? | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
- 5.54 a timer to insure that the systems are run only at night/early morning?

6 MATERIAL RECYCLING

6.1	Are you using reclaimed materials? If yes, what and where: _____	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
6.2	Are you using recycled construction materials-	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	6.21 finish materials?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	6.22 aggregate/concrete road surfaces?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	6.23 fly ash/slag in foundation?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
6.3	Will your contractor be required to recycle and reuse construction materials as part of your contract?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
6.4	Does your facility provide access to recycle-	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	6.41 Kitchen recycling center?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	6.42 Recycling options at all trash cans?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	6.43 Do you compost green waste?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	6.44 Provide recycling options at special events?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

7 NATURAL RESOURCES

7.1	Will you be using certified wood that is sustainably harvested in construction?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
7.2	Will you be using regional (within 500 miles) building materials?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
7.3	Will you be using rapidly renewable materials, such as bamboo?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
7.4	Will you apply optimal value engineering (studs & rafters at 24" on center framing)?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
7.5	Have you considered the life-cycle of the materials you chose?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

8 INDOOR AIR QUALITY

8.1	Will you be using low or no emitting finish and construction materials indoors-	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	8.11 Paint?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	8.12 Adhesives and Sealants?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	8.13 Flooring?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	8.14 Framing systems?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	8.15 Insulation?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.2	Does the design allow for maximum ventilation?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.3	Do you plan for a wood burning fireplace (US EPA Phase II certified)?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
8.4	Does your design include dayling, such as skylights?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

9 TRANSPORTATION DEMAND MANAGEMENT

9.1	After your project is complete, will you offer your employees incentives to carpool, bike, or use transit?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
9.2	After your project is complete, will you allow your employees to telecommute or have alternative work schedules?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
9.4	How close is your facility to public transportation?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

3/4 MILE

4

10 Are there any superior environmental/sustainable features of your project that should be noted?
NO

11 What other studies or reports have you done as part of preparing this application?
 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.)?
 If yes, please describe: _____

13 Once your facility is in operation, will you:
 13.1 calculate your greenhouse gas emissions?
 13.2 implement a GHG reduction plan?
 13.3 have a written plan to reduce your vehicle miles traveled of your operations and employee's commute?

14 Does your project provide for education of green/sustainable practices?
 If yes, please describe: _____

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

Form filed out by: ROD NUTBUSH

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

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): NONE

4. **Production Capacity.**

- a. existing capacity: 75,000 GAL date authorized: 2000
- b. current maximum actual production (year): 75,000 GAL/YEAR
- c. proposed capacity: SAME, NO CHANGE

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

G. Non-Governmental Constraints on the Production, Improvement, and Maintenance of Housing

Housing development in the unincorporated County is constrained by a number of physical and economic factors, particularly to achieve the higher densities necessary to support affordable housing. The major physical constraints include lack of water and incompatible adjoining land uses, and in many parts of the County, steep slopes and otherwise rugged terrain. The private market system also affects the direct sale price or rental cost of new housing through factors such as land costs, site improvement costs, construction costs, financing costs, sales, and profit.

Napa County cannot correct or change any of the non-governmental factors described below. However, this Housing Element includes both housing programs and identified sites that take these factors into account and are intended to result in housing production, despite them.

1. Water Supply and Sewer Services. Other than some small water systems at Lake Berryessa, the County is not a provider of water or sewer services and is dependent upon the cities – which do provide water under strict conditions – to allow development to take place in the areas adjacent to the cities. Additionally, groundwater supply and quality is problematic in much of the otherwise developable areas around Silverado County Club and Coombsville.

The USGS recently completed a study of groundwater resources in the southeastern portion of Napa County. This study examined hydrological data compiled over the years for the Lower Milliken-Sarco-Tulocay Creeks areas and found that nearly all of the rainfall that the area receives is either lost to surface runoff into the Napa River or is lost to evapotranspiration, leaving relatively little that can be pumped for agricultural or domestic uses. The report concluded, “ground water is being depleted under current pumping and recharge conditions.” The report stated that, “to achieve a hydrologic balance that stops ground water level declines, it would be necessary to supply additional water to the area or to decrease the amount of ground water withdrawn”.

2. Incompatible Land Uses. In some parts of the County, land that might otherwise be physically suitable for development is not available for residential development due to the nature of adjoining land uses. For example, although water supplies are available in the vicinity of the County’s Airport Industrial Area, compatibility considerations (e.g. noise conflicts) generally preclude siting high-density residential development in the vicinity of operating airports. Similarly, much of the land in the County is in active agricultural use. Here too, compatibility considerations (e.g., noise, chemical exposure) constrain the viability of siting high-density residential uses adjacent to active agricultural operations. In addition, much of the land in the Unincorporated Area (approximately 68,000 acres) is subject to Williamson Act contracts.

3. Topography. Comprised of more than 513,000 acres, Napa County topography encompasses a full range of geologic features. The valley floor is a narrow, relatively flat corridor that spans the length of the county, ranging in width from 1 to 3 miles at various points, comprising approximately one-third of the County’s land area. Consisting largely of prime agricultural land, the majority of the property is occupied by established vineyard and commercial wineries. The remaining two-thirds of the County is mountainous, rugged terrain accessed only by long, remote, winding roads. The cost of high-density development on the steep slopes of the valley would be prohibitive due to both the lack of infrastructure availability and increased construction costs relative to assuring compliance with Uniform Building Codes.

4. Production Capacity

- a. existing capacity: 29,000 GAL date authorized: UNKNOWN
 b. current maximum actual production (year): 12,500 (1998)
 c. proposed capacity: 75,000 gal

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

6. Total Coverage. (as defined below)

- a. square feet: 17,232
 b. percent of total parcel: 15%

7. Production Facility Coverage. (as defined below)

- a. square feet: 16,032

8. Accessory Structure Coverage (as defined below)

- a. square feet: 1200
 b. percent of production facility coverage: .6%

Marketing Definition (paraphrased from County Code)

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

Coverage Definitions (paraphrased from County Code)

- Total Coverage** - The aggregate paved or impervious ground surface areas of the production facility; storage areas (except caves), offices, laboratories, kitchens, tasting rooms, paved areas and access roads to public or private roads or rights-of-way and above-ground sewage disposal systems.
- Production Facility Coverage** - The aggregate paved or impervious ground surface areas of crushing, fermenting, bottling, bulk and bottle storage, shipping, receiving, laboratory, equipment storage and maintenance facilities; not including wastewater treatment or disposal areas which cannot be used for agricultural purposes.
- Accessory Structure Coverage** - The square footage of structures used for accessory uses related to a winery (i.e., the Total Coverage less Production Facility Coverage, paved areas, and access roads).

Table 17: Estimated Need and Inventory for Emergency Shelter, Transitional Housing, and Permanent Supportive Housing

* All need and inventory figures are expressed below in terms of beds.

	Emergency Shelter		Transitional Housing		Permanent Supportive Housing		TOTAL
	Individuals	Families	Individuals	Families	Individuals	Families	
Estimated Need	191	194	146	155	184	48	918
Current Inventory	98	156	64	115	64	4	501
Unmet Need/Gap	93	38	82	40	120	44	417

Note: The estimated demand for emergency and transitional housing is based on surveys from community agencies and faith organizations.

Source: Napa County Continuum of Care, 2003; BAE 2003.

WINERY CALCULATION WORKSHEET

1. WINERY COVERAGE

All paved or impervious ground surface areas of the production facility:	
Footprint of all winery structures	17,232
Outside work areas	10,000
Tank areas	6,000
Storage areas (excluding caves)	7,200
All paved areas:	
Parking areas	20,000
Loading areas	1,000
Walkways	8,000
Access driveways to the public or private rd	30,000
Above-ground wastewater and run-off treatment systems: 18,000	
Wastewater pond or SDDSD	NO
Spray disposal field	NO
Parcel size: <u>10.9</u> acres	Percent of winery coverage of parcel size:
Total winery coverage: <u>1.1</u> acres	<u>15</u> %

2. PRODUCTION FACILITY

Total square footage within structures and caves utilized for the following:	
Crushing	6,000
Fermenting	6,000
Bottling	3,000
Bulk & bottle storage	7,200
Shipping	1,000
Receiving	6,000
Laboratory	500
Equipment storage & maintenance facilities (excludes fire protection facilities)	6,000
Employee-designated restrooms	150
Total square footage of production facility: 17,232	

3. ACCESSORY USE

Total square footage within structures and caves utilized for the following:	
Office space	500
Lobbies/waiting rooms	0
Conference/meeting rooms	500
Non-production access hallways	0
Kitchens	0
Tasting rooms (private & public areas)	3,000
Retail space areas	3,000
Libraries	0
Visitor restrooms	150
Art display areas	7,000
Any other areas within the winery structure not directly related to production	3,000
Total square footage of accessory use space: 7,000	
Percent of accessory use to production use: 33% %	

Table 16: Napa County Farmworkers

Farmworker Housing Survey Results (a)

Producing Acres Represented	14,142	Acres		
Farmworkers			Average Wage	
Regular Workers (work more than 8 months a year)	365		9.62 /hour	
Seasonal Workers (those who wore less than 8 month a year)	1,121		8.62 /hour	
Harvest Only Workers	1,479		12.71 /hour (b)	
Total Farmworkers	2,965	Average:	10.32 /hour (b)	

Total Farmworker Estimates

Estimated Number of Producing Acres (c)	31,000	Acres		
Farmworker Multiplier (d)	2.19			
Farmworkers			Average Wage	
Regular Workers (work more than 8 months a year)	800		9.62 /hour	
Seasonal Workers (those who wore less than 8 month a year)	2,457		8.62 /hour	
Harvest Only Workers	3,242		12.71 /hour (b)	
Total Farmworkers	6,499	Average:	10.32 /hour (b)	

Notes:

(a) The Napa Valley Grape Growers Association, the Farm Bureau, and the Napa Valley Vintners Association sent the Farmworker Housing Survey to approximately 738 addresses. Approximately 157 responses were returned, representing 14,142 producing acres. Of the 157 responses, 38 responded that a vineyard management company handled all aspects of their farm labor.

(b) The surveys that reported wages paid per ton were not included in this average.

(c) The Napa County Agricultural Commission Office estimated that there are approximately 31,000 producing acres in Napa County.

(d) The farmworker multiplier is the total estimated number of producing acres divided by the total number of producing acres represented in the farmworker housing survey. The multiplier is used to estimate the total number of farmworkers within Napa County.

Sources: *Farmworker Housing Survey*, Napa Valley Grape Growers, Napa Valley Farm Bureau, Napa Valley Vintners Association, 1999; BAE, 2001.

**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.

 10.25.2010
Signature

Date

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

Table 15: Female Head of Household

	1990		2000 (b)	
	Number	% 100% of Total HH	Number	% 100% of Total HH
Unincorporated Areas of Napa County (a)				
Total Number of Households	9,835	100% of Total HH	9,745	100% of Total HH
Family Households Below the Poverty Level (b)	7,305 366	74% of Total HH 5% of Family HH	7,024 294	72% of Total HH 4% of Family HH
Female Head of Households with Children Below the Poverty Level (b)	280 99	4% of Family HH 35% of Female Head HH	269 82	4% of Family HH 30% of Female Head HH
Napa County				
Total Number of Households	41,312	100% of Total HH	45,402	100% of Total HH
Family Households Below the Poverty Level	28,545 1,304	69% of Total HH 5% of Family HH	30,694 1,739	68% of Total HH 6% of Family HH
Female Head of Households with Children Below the Poverty Level	2,235 539	8% of Family HH 24% of Female Head HH	2,247 686	7% of Family HH 31% of Female Head HH

Note:

(a) The unincorporated totals for 1990 do not include American Canyon, which incorporated in 1992.

Sources: 1990 U.S. Census, STF3A; U.S. Census Bureau, Census 2000; Bay Area Economics, 2003.