



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

**RECEIVED**

APR 20 2010

APPLICATION FORM

NAPA CO. CONSERVATION  
 DEVELOPMENT & PLANNING DEPT.

FOR OFFICE USE ONLY

ZONING DISTRICT: IP:AC Date Submitted: 4/20/2010  
 TYPE OF APPLICATION: Use Permit Date Published: \_\_\_\_\_  
 REQUEST: 20,000 gpy winery, 21,041 sqft Date Complete: \_\_\_\_\_  
winery facilities, conversion of 2,000 sqft victorian house to tasting room/office.

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

PROJECT NAME: Rocca Family Winery

Assessor's Parcel #: 057-170-007 Existing Parcel Size: 1.0 acre

Site Address/Location: 129 Devlin Road Napa CA 94558  
No Street City State Zip

Property Owner's Name: Mary Rocca

Mailing Address: 129 Devlin Road Napa CA 94558  
No Street City State Zip

Telephone #: (707) 257-8467 Fax #: (707) 255-2269 E-mail: mary@roccawines.com

Applicant's Name: Mary Rocca

Mailing Address: 129 Devlin Road Napa CA 94558  
No Street City State Zip

Telephone #: (707) 257-8467 Fax #: (707) 255-2269 E-mail: mary@roccawines.com

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

Representative Name: Donna B. Oldford, Plans4Wine

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

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

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

Mary Rocca 3/23/2010  
 Signature of Property Owner Date

Mary Rocca 3/23/2010  
 Signature of Applicant Date

Mary Rocca  
 Print Name

Mary Rocca  
 Print Name

TO BE COMPLETED BY CONSERVATION, DEVELOPMENT AND PLANNING DEPARTMENT

\*Application Fee Deposit: \$5000.00 Receipt No. \_\_\_\_\_ Received by: TA Date: 4/20/10

\*Total Fees will be based on actual time and materials.

**INFORMATION SHEET**

**I. USE**

- A. Description of Proposed Use (attached detailed description as necessary) (including where appropriate product /service provided: Conversion of existing 2,000 sq. ft. Victoria house and addition of 6,500 sq. ft. winery structures for new 20,000 gpy winery in Airport Area, winery structures, production pad, wastewater system, marketing plan. Interim hold and haul system for wastewater treatment in Phase One.
- B. Project Phases:  one  two  more than two (please specify) \_\_\_\_\_
- C. Estimated Completion Date for Each Phase: Phase 1: 2012 Phase 2: 2014
- 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: N/A Regional: N/A  
State: ABC Federal: BATF

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

- A. Floor Area/Impervious area of Project (in square ft): 21,041  
Proposed total floor area on site: 8,004  
Total Development area (building, impervious, leach field, driveway, etc.): 21,041  
New construction: 5,329  
existing structures or portions thereof to be utilized: 2,000 (Victorian house)  
existing structures or portions thereof to be moved: 2 storage out  
buildings - 1,171
- B. Floor Area Devoted to each separate use (in square feet):  
living: N/A storage/warehouse: 4,898 offices: 501  
sales: 579 caves: N/A other: 723  
septic/leach field: 5,875 roads/driveways: 9,526
- C. Maximum Building Height: existing structures: 17 ft. new construction: 28 ft.
- D. Type of New Construction (e.g., wood-frame): Wood frame; steel and stucco
- E. Height of crane necessary for construction of new buildings (airport environs): N/A
- F. Type of Exterior Night Lighting Proposed: Low level, downlit
- G. Viewshed Ordinance Applicable (See County Code Section 18.106) Yes  No
- H. Fire Resistivity (check one: If not checked, Fire Department will assume Type V – non-rated)  
 Type I FR  Type II 1 Hr  Type II N (non-rated)  Type III 1 Hr  Type III N  
 Type IV H.T. (Heavy Timber)  Type V 1 Hr  Type V (non-rated)  
(Reference Table 6A of the 2001 California Building Code)

**III. PARKING**

		<u>Existing</u>	<u>Proposed</u>
A. Total On-Site Parking Spaces:	<b>RECEIVED</b>	<u>N/A</u>	<u>11</u>
B. Customer Parking Spaces:	<b>SEP 28 2010</b>	<u>N/A</u>	<u>8</u>
C. Employee Parking Spaces:	NAPA CO. CONSERVATION	<u>N/A</u>	<u>3</u>
D. Loading Areas:	DEVELOPMENT & PLANNING DEPT.	<u>N/A</u>	<u>1</u>

**IV. TYPICAL OPERATION**

	<u>Existing</u>	<u>Proposed</u>
A. Days of Operation:	N/A	7 days/week
B. Expected Hours of Operation:	N/A	6:00 am – 6:00 pm
C. Anticipated Number of Shifts:	N/A	1
D. Expected Number of Full-Time Employees/Shift:	N/A	5
E. Expected Number of Part-Time Employees/Shift:	N/A	5
F. Maximum Number of Visitors		
• busiest day:	N/A	<del>50</del> 32 S.T.
• average/week:	N/A	<del>+60</del> 224
G. Anticipated Number of Deliveries/Pickups		
• busiest day:	N/A	4
• average/week:	N/A	20

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

**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:	_____	_____

## WATER SUPPLY/WASTE DISPOSAL INFORMATION SHEET

	<u>Domestic</u>	<u>Emergency</u>
<b>I. WATER SUPPLY</b>		
A. Proposed source of Water (e.g., spring, well, mutual water company, city, district, etc)	City of <u>American Canyon</u>	City of <u>American Canyon</u>
B. Name of Proposed Water Supplier (if water company, city, district): annexation needed?	City of <u>American Canyon</u> Yes ___ No <u>X</u>	City of <u>American Canyon</u> Yes ___ No <u>X</u>
C. Current Water Use (in gallons/day): Current water source:	<u>N/A</u> <u>City</u>	<u>N/A</u> <u>City</u>
D. Anticipated Future Water Demand* (in gallons/day)	<u>650 gpd</u>	<u>As necessary</u>
E. Water Availability (in gallons/minute):	<u>N/A</u>	<u>N/A</u>
F. Capacity of Water Storage System (gallons):	<u>N/A</u>	<u>N/A</u>
G. Nature of Storage Facility (e.g., tank, reservoir, swimming pool, etc.):	<u>City Supply</u>	<u>City Supply</u>
H. Completed Phase I Analysis Sheet (Attached):		
<b>II. LIQUID WASTE</b>	<u>Domestic</u> (sewage)	<u>Process</u> (please specify)
A. Disposal Method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	On-Site <u>Septic</u>	On-Site <u>Septic</u>
B. Name of Disposal Agency (if sewage district, city, community system): annexation needed?	<u>N/A</u> Yes ___ No <u>X</u>	<u>N/A</u> Yes ___ No <u>X</u>
C. Current Waste Flows (peak flow in gallons/day):	<u>50 gpd</u>	<u>N/A</u>
D. Anticipated Future Waste Flows (peak flows in gallons/day):	<u>600 gpd</u>	<u>N/A</u>
E. Future Waste Disposal Capacity (in gallons/day):	<u>600 gpd</u>	<u>N/A</u>
<b>III. SOLID WASTE DISPOSAL</b>		
A. Operational Wastes (on-site, landfill, garbage co., etc.)	<u>Private Company</u>	<u>N/A</u>
B. Grading Spoils (on-site, landfill, construction, etc.)	<u>On-Site</u>	<u>N/A</u>
<b>IV. HAZARDOUS/TOXIC MATERIALS</b> (Please fill out attached hazardous materials information sheet, attached)		
A. Disposal Method (on-site, landfill, garbage co., waste hauler, etc.):	<u>Private Company</u>	<u>N/A</u>
B. Name of Disposal Agency (if landfill, garbage co., private hauler, etc.):	<u>Private Company</u>	<u>N/A</u>

\*City of American preparing "will serve" letter.

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

**Business Name:**     Rocca Family Winery    

**Business Address:**     129 Devlin Road         Napa, CA 94558    

**Contact:**     Mary Rocca     **Phone #:**     (707) 257-8467    

**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.

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

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

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

2. **Marketing Activities.** (Describe the nature of any marketing or educational events not listed above including the type of events, whether public or private, frequency of events, average attendance, etc. Differentiate between existing and proposed activities. Attach additional sheets, if necessary): Winery can be open to the public.

Tours & Tastings: 4 per day w/max. of 8 persons each.

Food & Wine Pairings: 4 per week w/max. of 50 persons each. ; 8 per year w/max of 50 guests

~~5. Wine Club Events: 4 per year w/max. of 75 persons each.~~

~~Auction related events: 2 per year w/max. 125 persons each.~~

Special events by permit, with 90-day advance notice.

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): \_\_\_\_\_

All events will be catered. Applicant may seek commercial kitchen designation in phase two of project.

4. **Production Capacity. No Change**

- a. existing capacity: N/A date authorized: N/A
- b. current maximum actual production (year): N/A (N/A)
- c. proposed capacity: 20,000 gpy

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

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: 21,846 sq. ft. or 0.50 acres  
b. percent of total parcel: 50 percent

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

- a. square feet: 10,590 sq. ft.

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

- a. square feet: 2,000 sq. ft.  
b. percent of production facility: 18 percent

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

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

**Coverage Definitions** (paraphrased from County Code)

- a. **Winery Development Area** – All aggregate paved or impervious or semi-permeable ground surface areas of the production facility which includes all storage areas (except caves), offices, laboratories, kitchens, tasting rooms and paved parking areas for the exclusive use of winery employees.
- b. **Winery Coverage** – The 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 areas within winery structures used for accessory uses related to a winery that are not defined as “production facility” which would include offices, lobbies/waiting rooms, conference/meeting rooms, non-production access hallways, kitchens, tasting rooms (private and public areas), retail space areas, libraries, non-employee designated restrooms, art display areas, or any area within winery structures not directly related to wine production.

\*Note: Winery proposed for zoning other than in an agricultural district. WDO provisions do not apply to this winery. This information is provided for clarification of winery operations.

## WINERY CALCULATION WORKSHEET

### 1. WINERY COVERAGE

All paved or impervious ground surface areas of the production facility:	
Footprint of all winery structures	5,199
Outside work areas	1,992
Tank areas	4,145
Storage areas (excluding caves)	626
All paved areas:	
Parking areas	1,976
Loading areas	integral
Walkways	715
Access driveways to the public or private rd	9,526 on-site and 12,988 w/ off-site surfaces
Above-ground wastewater and run-off treatment systems:	
Wastewater pond or SDSA	N/A
Spray disposal field	1,600
Parcel size: <u>1.0</u> acres	Percent of winery coverage of parcel size: <b>48%</b>
Total winery coverage: <u>0.50</u> acres	

### 2. PRODUCTION FACILITY

Total square footage within structures and caves utilized for the following:	
Crushing (outdoor covered)	2,153
Fermenting	1,992
Bottling	Mobile bottling truck
Bulk & bottle storage	3,680
Shipping	integral
Receiving	integral
Laboratory	105
Equipment storage & maintenance facilities (excludes fire protection facilities)	733
Employee-designated restrooms	57
Total square footage of production facility: <b>10,590 sq. ft.</b>	


### 3. ACCESSORY USE

Total square footage within structures and caves utilized for the following:	
Office space	501
Lobbies/waiting rooms	0
Conference/meeting rooms	0
Non-production access hallways	240
Kitchens	305
Tasting rooms	579
Retail space areas	integral
Libraries	0
Visitor restrooms	105
Art display areas	integral
Any other areas within the winery structure not directly related to production	73
Total square footage of accessory use space: <b>1,803</b>	
Percent of accessory use to production use: <b>16%</b>	



# NAPA COUNTY POST-CONSTRUCTION RUNOFF MANAGEMENT REQUIREMENTS

## APPENDIX A – APPLICABILITY CHECKLIST

<b>Post-Construction Runoff Management Applicability Checklist</b>	County of Napa Department of Public Works 1195 Third Street Napa, CA 94559 (707) 253-4351 for information	
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Project Address: 129 Devlin Road	Assessor Parcel Number(s): 057-170-007	Project Number: <i>(for County use Only)</i>
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**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="radio"/> No <input type="radio"/>
2. Commercial development greater than 100,000 square feet.....	Yes <input type="radio"/> No <input type="radio"/>
3. Automotive repair shop.....	Yes <input type="radio"/> No <input type="radio"/>
4. Retail Gasoline Outlet.....	Yes <input type="radio"/> No <input type="radio"/>
5. Restaurant.....	Yes <input type="radio"/> No <input type="radio"/>
6. Parking lots with greater than 25 spaces or greater than 5,000 square feet.....	Yes <input type="radio"/> No <input type="radio"/>

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

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](http://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	3,596	5,434	0	5,434
Patio, Impervious Decking, Pavers and Impervious Liners	572	248	572	820
Sidewalks and paths	0	0	0	0
Parking Lots	880	1,096	880	1,976
Roadways and Driveways,	0	9,526	0	9,526
Off-site Impervious Improvements	5,048	7,940	0	7,940
<b>Total Area of Impervious Surface (Excluding Roadways and Driveways)</b>	5,507	6,778	1,452	8,230

.....

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): Mary Rocca	Title: Owner
Signature of Owner or Agent:	Date:

## Checklist of Voluntary Greenhouse Gas Emission Reduction Measures

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



PROJECT NAME	Rocca Winery	
PROJECT ADDRESS	129 Devlin Road, Napa, CA 94558	
APPLICANT	Mary Rocca c/o Donna Oldford	
CONTACT INFO	dboldford@aol.com email	(707) 963-5832 phone

- |  | yes | no | I don't know |
|--|-----|----|--------------|
| 1 Have you designed to U.S.G.B.C. <sup>™</sup> LEED <sup>™</sup> or Built It Green <sup>™</sup> standards?<br>If yes, please include a copy of their required spreadsheets |     | X  |              |
| 2 Do you have an integrated design team?<br>If yes, please list: PKA, RSA, Roche & Roche, Plans4Wine   | X   |    |              |

### 3 SITE DESIGN

- |   | yes | no | I don't know |
|---|-----|----|--------------|
| 3.1 Does your design encourage community gathering and is it pedestrian friendly?   | X   |    |              |
| 3.2 Are you building on existing disturbed areas, or preserving high quality ag land?   | X   |    |              |
| 3.3 Landscape Design  |     |    |              |
| 3.31 native plants?   | X   |    |              |
| 3.32 drought tolerant plants?   | X   |    |              |
| 3.33 Pierce Disease resistant planting?   | X   |    |              |
| 3.34 Fire resistant planting?   | X   |    |              |
| 3.35 Are you restoring open space and/or habitat?   | X   |    |              |
| 3.36 Are you harvesting rain water on site?   |     | X  |              |
| 3.37 large trees to act as carbon sinks?  | X   |    |              |
| 3.38 using permeable paving materials for drive access and walking surfaces?  | X   |    |              |
| 3.4 Does your site provide access to alternative transportation?<br>If yes, what kind: _____ on Vine route  |     | X  |              |
| 3.5 Does your parking lot include bicycle parking?  | X   |    |              |
| 3.6 Do you have on-site waste water disposal?   | X   |    |              |
| 3.7 Do you have post-construction stormwater on site detention/filtration methods designed?   | X   |    |              |
| 3.8 Have you designed in harmony with existing natural features, such as preserving existing trees or rock outcroppings?  | X   |    |              |
| 3.9 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)? | X   |    |              |
| 4.0 Is the structure designed to take advantage of natural cooling and passive solar aspects?   | X   |    |              |

### 4 ENERGY PRODUCTION & EFFICIENCY

- |  | yes | no | I don't know |
|--|-----|----|--------------|
| 4.1 Does your facility use energy produced on site?<br>If yes, please explain the size, location, and percentage of off-set: _____ | X   |    |              |
| 4.2 Does the design include thermal mass within the walls and/or floors?   | X   |    |              |
| 4.3 Do you intend to commission the performance of the building after it is built to ensure it performs as designed?               |     | X  |              |
| 4.4 Will you plans for construction include:   |     |    |              |
| 4.41 High density insulation above Title 24 standards?   | X   |    |              |
| 4.42 Zones for heating and cooling to provide for maximum efficiency?  | X   |    |              |
| 4.43 Energy Star <sup>™</sup> or ultra energy efficient appliances?  | X   |    |              |
| 4.44 A "cool" (lightly colored or reflective) or a permeable/living roof?  | X   |    |              |
| 4.45 Timers/time-outs installed on lights (such as the bathrooms)?<br>If yes, please explain: _____                                | X   |    |              |

### 5 WATER CONSERVATION

- |   | yes | no | I don't know |
|---|-----|----|--------------|
| 5.1 Does your landscape include high-efficiency irrigation?   | X   |    |              |
| 5.2 Does your landscape use zero potable water irrigation?  |     | X  |              |
| 5.3 Is your project in the vicinity to connect to the Napa Sanitation reclaimed water?  |     | X  |              |
| 5.4 Will your facility use recycled water?<br>5.41 If no, will you prepare for it by pre-installing dual pipes and/or purple lines? |     | X  |              |
| 5.5 Will your plans for construction include:   |     |    |              |
| 5.51 a meter to track your water usage?   | X   |    |              |
| 5.52 ultra water efficient fixtures and appliances?   | X   |    |              |
| 5.53 a continuous hot water distribution method, such as an on-demand pump?   | X   |    |              |
| 5.54 a timer to insure that the systems are run only at night/early morning?  | X   |    |              |

**6 MATERIAL RECYCLING**

- 6.1 Are you using reclaimed materials? 

	X	
--	---	--

  
If yes, what and where: \_\_\_\_\_
- 6.2 Are you using recycled construction materials –
  - 6.21 finish materials? 

X		
---	--	--
  - 6.22 aggregate/concrete road surfaces? 

X		
---	--	--
  - 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 –
  - 6.41 Kitchen recycling center? 

X		
---	--	--
  - 6.42 Recycling options at all trash cans? 

X		
---	--	--
  - 6.43 Do you compost green waste? 

X		
---	--	--
  - 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 –
  - Paint? 

X		
---	--	--
  - Adhesives and Sealants? 

X		
---	--	--
  - Flooring? 

X		
---	--	--
  - Framing systems? 

X		
---	--	--
  - 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		
---	--	--
- 8.4 Does your design include dayliting, such as skylights? 

	X	
X		

9 Are there any superior environmental/sustainable features of your project that should be noted?  
Restoration of historic cultural resource

10 What other studies or reports have you done as part of preparing this application?  
1. Archaeology Survey  
2. Biological Survey  
3. \_\_\_\_\_  
4. \_\_\_\_\_

11 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: Where accessible; historic building

X		
---	--	--

12 Once your facility is in operation, will you:

- 12.1 calculate your greenhouse gas emissions? 

		X
--	--	---
- 12.2 implement a GHG reduction plan? 

		X
--	--	---
- 12.3 have a written plan to reduce your vehicle miles traveled of your operations and employee's commute? 

		X
--	--	---

13 Does your project provide for education of green/sustainable practices?  
If yes, please describe: \_\_\_\_\_ 

		X
--	--	---

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

Please feel free to include additional sheets of paper as necessary.

Form filled out by: Donna B. Oldford  
Plans4Wine

**Winery Traffic Information / Trip Generation Sheet**  
**ROCCA FAMILY WINERY – Use Permit (P10-00148-UP)**

- Maximum of 32 visitors per day for tours and tastings and a maximum of 160 (or 224) visitors a week (open 7 days a week)
- 5 full-time employees/5 part-time employees

Daily Traffic During a Typical Weekday (Non Harvest):

5 employees x 3.2 one-way trips per employee	=	16 daily trips
32 visitors/2.6 persons per vehicle x 2 one-way trips	=	25 daily trips
1 truck x 2 one-way trips per truck	=	<u>2 daily trips</u>
		43 daily trips

Daily Traffic During a Typical Saturday (Non Harvest):

5 employees x 3.2 one-way trips per employee	=	16 daily trips
32 visitors/2.8 persons per vehicle x 2 one-way trips	=	23 daily trips
1 truck x 2 one-way trips per truck	=	<u>2 daily trips</u>
		41 daily trips

Daily Traffic During 6-Week Harvest Season:

10 employees x 3.2 one-way trips per employee	=	32 daily trips
32 visitors/2.8 persons per vehicle x 2 one-way trips	=	23 daily trips
1 truck x 2 one-way trips per truck	=	<u>2 daily trips</u>
		57 daily trips

During the 46 week non-harvest season related to routine deliveries, calculated as follows (20,000 gallon/2.38 gallons per case = 8,403 cases):

8,403 cases/2,310 cases per truck	=	4 glass delivery trucks
8,403 cases/1,232 cases per truck	=	7 wine shipment trucks
4 miscellaneous weekly deliveries	=	<u>184 miscellaneous trucks</u>
		195 annual trucks

195 trucks/46 weeks = 4 weekly trucks or at most 1 truck per day

During the 6 week season related to grape deliveries, calculated as follows:

20,000 gallons of off-site grapes/165 gallons per ton	=	121 tons of off-site grapes
121 tons of off-site grapes/4 tons per truck/6 weeks	=	5 trucks per week

- Four (4) food & wine pairing events per week for a maximum of 50 guests at each event.
- Eight (8) food & wine pairing events per year for a maximum of 50 guests at each event.

5 marketing event support staff

5 winery employees

During marketing events :

10 employees x 2 one-way trips per employee	=	20 daily trips
50 visitors/2.8 persons per vehicle x 2 one-way trips	=	36 daily trips
1 truck x 2 one-way trips per truck	=	<u>2 daily trips</u>
		58 daily trips

# ROCCA FAMILY WINERY USE PERMIT

## PROJECT STATEMENT

### APN 057-170-007 - 129 DEVLIN ROAD, NAPA, CA

The proposal is for a use permit on a new 20,000-gallon per year winery to be located on a one-acre parcel zoned IP:AC within the Napa County Airport Industrial Park area. The winery project proposes to restore and convert an existing Victorian residence on the property to accessory uses for the winery; to build a new winery structure for crushing, fermenting, and barrel storage; to build a process wastewater treatment facility on-site; and to build an outdoor covered crush pad. A winery access road and parking improvements are also part of the plans.

This use permit application requests that the restored Victorian winery offices and tasting room be considered as Phase One of the project, with the production facilities as Phase Two of the project.

Although this parcel is not located in an agriculturally-zoned district and, therefore is not subject to the County's *Winery Definition Ordinance (WDO)*. For purposes of information about winery operations, this application includes the *Winery Supplemental Form* and describes the level of visitation and types of wine marketing events envisioned for the new winery.

**Existing Conditions:** The subject property is a one-acre site located at 129 Devlin Road, approximately 1,000 feet south of the intersection of State Highways 29/12 and Soscol Ferry Road. The site's topographic gradients are generally consistent in the 2 to 5 percent range. The site has been developed as a residential property for over 100 years.

The existing Victorian residence is currently in a legal nonconforming residential use. There are two outlying storage structures that are proposed for demolition. The Victorian residence is in need of restoration and rehabilitation, which can only be justified through its reuse as non-residential. It is well suited for a winery in terms of location and highest and best use of the historic structure.

The natural setting of the property is on a slight knoll rising from Devlin Road. The site is currently characterized by a number of older eucalyptus trees, some of which are not in good health and are in need of removal.

Access to the site is via Devlin Road, which runs almost parallel to Highway 29. The closest intersection with Highway 29 is at Soscol Road, just north of the property.

Adjacent land uses include various industrial-zoned properties, an existing residential property, and nearby on Soscol Ferry Road is the Villa Romano Italian Restaurant. The

Napa County Airport Area is an industrial park that includes a wide range of industrial and quasi-industrial land uses and is also home to the County Airport and training facilities for Japan Airlines.

The Montalcino Resort Hotel is a large conference hotel approved for a large area due south of the subject property. The resort project has been properly vested with its use permit, but has not yet been constructed. The Airport Area is home to another hotel, and various smaller hotels are located along Highway 29 in American Canyon and near the Napa Corporate Park. The City of Napa is currently processing plans for a St. Regis Resort Hotel on the property known as the Stanley Ranch, which is located to the north of the subject property, at the intersection of Highway 29 and State Highway 12/121.

**Airport Overlay Zone:** The subject property is located in Overlay Zone C of the *Napa County Airport Land Use Plan*. Consequently, the winery use permit will be referred to the Napa County Airport Land Use Commission during the hearing phase. Zone C stipulates that overflight activity can be regular and impacting at times. Although a winery is an allowed use in this zoning overlay provision, densities on the property are limited to no more than 75 persons in an indoor location at any given time. The design and winery plans, especially plans for marketing of wine, have taken this restriction into consideration and all are compatible with it. (See attached Airport Overlay criteria from the County Plan for details).

**Environmental/GIS Factors:** A survey of the County's Geographic Information Systems (GIS) data provides the following background for this parcel.

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

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

**CalWater Watershed:** Hydrologic Region is San Francisco Bay. Hydrologic Unit is San Pablo. Hydrologic Area is Napa river. Hydrologic Sub-Area is also Napa River. Super Planning Watershed is Lower Napa River. Planning Watershed is Mouth of Napa River.

**Local Drainage:** Local drainage is Suscol Creek and Sheeny Creek.

**Soil Type:** Soil type is Coombs gravelly loam, 2 to 5 percent slopes.

**CalVeg:** No CalVeg data is available for this parcel. Parcel has been developed as a residential site for many years, as the residential structure is one of the oldest in the County.

**Contours:** Contours are reflected in the base map for the site plan.

**HazMat Releases:** One former hazmat site, associated with the Nova Group.

**Archaeology:** Archaeological sites found on or near the subject property.

Faults: No faults found.

Spotted Owls: No Spotted Owls found.

Special Plants: No Special Plants found.

Landslides: Landslides found.

Alquist Priolo Faults: No Alquist Priolo Faults found.

Fire Hazard Severity: No fire hazard severity information available. However, the County maintains a fire station at the airport, approximately one-half mile from the property. Therefore, fire response time would be well within the 15-minute response time required for adequate fire protection.

**Consistency with Local Plans and Policies:** The subject property has a land use designation of Industrial in the *Napa County General Plan*, due to its location within the *Napa County Airport Area Industrial Area Specific Plan*. Special zoning specific to the Industrial Park Area is in place. The historic and current use of this property as a residential use is legal and nonconforming, and reuse of the property as a winery would bring the legal nonconforming use into compliance with the County's General Plan Land Use designation and zoning.

Zoning of the subject property is IP:AC, which is Industrial Park with an Airport Combining Overlay that details what types and intensity of uses and occupancy may occur. The IP zoning allows the development of wineries within the Industrial Park, with an approved use permit. Because the winery is not located within a district that is agriculturally designated, the provisions of the County's *WDO* do not apply to this project.

The AC Combining Overlay places certain conditions on any development approved within the AC Combining Zone. Per the *County Zoning Code*. The operations of the winery have been developed in recognition of these constraints and the winery development will comply with all County regulations and designs guidelines consistent with the Airport Area Industrial Park Plan, as appropriate. As per the previous discussion, the subject property is located within Airport Overlay Zone C in the *Napa County Airport Land Use Plan*, and will be referred to the Airport Land Use Commission prior to final approval of the winery use permit.

In addition to the above noted local plans and policies, the project will be subject to all Napa County Building (UBC) requirements, as well as requirements of various departments of the County.

**Winery Development Area and Facilities:** The winery development area is located around the existing Victorian, since its reuse will be as the administrative and hospitality



facilities associated with Rocca Family Winery. In addition to restoration of the Victorian residential structure, the plans propose a new 6,500-sq. ft. structure that will provide fermentation and barrel storage and equipment storage structure, the two separated by an outdoor covered crush pad.

The covered outdoor crush pad will provide space for crushing. A temporary crush pad will be constructed as part of Phase One of the winery construction, along with the restoration and reuse plan for the Victorian structure. Construction of the second structure for wine fermentation and barrel storage will be Phase Two of the proposed project, along with the larger (permanent) covered crush pad and an equipment structure.

Re-use of Victorian Structure: The existing Victorian structure will be remodeled and restored to house the administrative offices and tasting areas for the winery. In addition to 501 sq. ft. of office space, this structure encompasses a total of 579 sq. ft. of tasting room and retail sales area and a 305-sq. ft. kitchen that will be converted to a commercial kitchen during Phase Two of the project. At present, the kitchen will serve only as kitchen uses for employees of the winery and to wash glasses from wine tastings. However, planning and design have been done so as to preserve the options necessary for making this kitchen comply with NCEM requirements for commercial kitchens. This includes venting exhaust systems to outside, not precluding the addition of strategically located hand wash sinks, incorporating the necessary grease traps into the sanitary wastewater treatment system, and considering space for proper perishable food storage.

Floor plans and elevations, along with site photos of the structure are included herein. The existing Victorian residential structure will be brought up to commercial building standards at the time construction drawings are submitted for its use as a winery.

Outlying Barn Structures: These structures are proposed for demolition. They currently serve as storage areas associated with the residential use.

Winery: The winery is a freestanding structure with a total of 6,500 square feet designed to accommodate wine crush (production pad), fermentation, and barrel storage in a sub-space barrel storage area. The winery has a second floor for purposes of allowing a gravity feed method of winemaking, thus the inclusion of an elevator lift for moving fruit from at-grade to the upper levels. A separate equipment structure is at the far end of the outdoor crush pad.

The winery design is simple, incorporating a quasi-industrial appearance with certain design aspects of agricultural barns in the Napa Valley. It is designed for its setting, in other words. Department of the Interior Guidelines for the addition of a new building in proximity to a historic reuse building require that new buildings not emulate the historic one (that is, attempt to copy the same period style), that their design is distinctive from the old and yet still compatible in terms of vernacular. The applicant engaged the services of Paul Kelley, Architect to accomplish this. Mr. Kelley has worked on many historic reuse projects throughout Napa County and fully understands the special requirements and needs of such structures and the sites they are located on. He has served on the Board

of Directors of Napa Landmarks and is also associated with a number of recognized cultural resources groups in the State of California.

Floor plans and elevations for the proposed new winery structure are included herein.

Outdoor Covered Crush Pad: Winery crush will be on an outdoor covered crush pad located on the south side and adjacent to the winery structure. This pad will be covered during harvest. Fruit will be processed via a method of gravity feed, stemmed and crushed in the covered outdoor area, then removed to the main floor of the new winery structure for fermentation in tanks, before being transferred to the basement storage area for barrel aging.

Since the production pad is envisioned as part of Phase One of the winery development plan, the fermentation and barrel storage for Rocca Family Wines will continue at its present custom crush home (Laird Vineyards) during the interim. Upon completion of the new winery structure, all aspects of the winemaking and storage and promotion will be accommodated on the subject property.

Winery Access, Circulation and Parking: The primary access to the winery will be off Devlin Road. Internal winery access consists of a one-way loop road that is proposed at 14 feet in width. This width is considered acceptable for one-way loop circulation systems, without the requirement of a road exception from Public Works and CDF. The loop system provides adequate fire protection area within 150 feet from all structures.

The winery parking proposes a total of eleven (11) paved and striped parking spaces. This assumes three (3) spaces for winery employees and eight (8) spaces for winery visitors, one of which will be ADA designated and able to accommodate and unload a suitable van vehicle. The site allows for other pervious areas for parking larger events. In addition, the Airport Industrial Area provides many legal parking areas that could be utilized in association with a shuttle bus for larger events such as the wine club events and auction-related events, as described in a subsequent section of this Project Statement.

Landscape Plan: The landscape plan for the winery will be consistent with the County requirements in the *Greenhouse Emissions Checklist*, with other County regulations pertaining to plant species, and also with the requirements of landscape plans for projects located within the Airport Area Industrial Park. Given the nature of the project and phasing that is requested as part of the use permit, the applicant would like to confer with County staff as to what level of detail is appropriate during the use permit versus preparation of landscape plans in association with construction documents.

Water: Potable water supply for the property is provided by the City of American Canyon. A “will serve” letter has been requested from the City of American Canyon Public Works Department and should be completed shortly. The applicant envisions using City water for both potable and winemaking process water. (See “will serve” request letter in report Appendix C prepared by Riechers Spence & Associates and submitted with this application.

It is anticipated that the proposed project will require approximately 650 gallons per day of potable water, with a maximum annual usage of approximately 237,240 gallons from the City's potable water supply. This demand from the City's distribution system is compromised of the anticipated domestic use and winery process needs. It is expected that irrigation water for on-site landscaping will be provided by a new groundwater well.

Wastewater Treatment Systems: A site evaluation to excavate soil test pits for locating an on-site dispersal field was conducted on March 12, 2009 by Riechers Spence & Associates and representatives of the Napa County Environmental Management (NCEM) Department. The site test results determined that the site is feasible for development of an on-site septic system to handle the sanitary waste treatment associated with the proposed winery, its production level and visitation/employee levels.

Typically, projects within the Airport Industrial Area are required to connect for wastewater treatment by the Napa Sanitation District. The applicant is not opposed to a future connection per this policy, at such a time as other users are seeking connections and the significant costs of same can be equitably shared by those standing to benefit from same. The scale and nature of this project does not translate into a financially viable program for the connection at this time, however. Since the site is well suited to an on-site septic system, and already has a septic system for the sanitary wastewater associated with the residence, the applicant is requested approval for the on-site system at this time.

The proposed method of sanitary wastewater treatment is an expansion and upgrade of the existing sanitary septic system on the site.

The proposed method of handling and disposal of the winery process wastewater is through "hold and haul." On-site (including subsurface disposal is not recommended for winery process wastewater due to the limited area suitable for dispersal. A "hold and haul" system will include the temporary storage of all process wastewater, which will subsequently be off-hauled to an off-site disposal facility. Napa County Design Guidelines for this system require a total storage volume equivalent to seven days of peak process waste flow. This equates to 4,620 gallons of required storage for the proposed project. This volume will be provided through two 2,500-gallon septic tanks. A septic tank is proposed, as opposed to simply a holding tank, as it better affords future conversion to and implementation of a treatment system.

A 3,000-sq. ft. reserve area is indicated on the site, in addition to the 1,600-sq. ft. leach field area. Both are reflected on the site plans submitted with this application.

In conclusion, the *Wastewater Feasibility Report* prepared by Riechers Spence & Associates demonstrates that it is feasible to construct a system to hold all process wastewater for subsequent disposal off-site. Application of a septic tank for holding storage will also better facilitate the potential for future implementation of a treatment system. The report also demonstrates that it is feasible to construct an on-site sanitary

wastewater treatment system with pre-treatment and subsurface drip disposal to accommodate the proposed winery development and appurtenant facilities.

See *Rocca Winery Wastewater Feasibility Report* for additional details.

**Winery Operations and Wine Marketing Program:** The winery's proposed hours of operation are seven days per week, from 6:00 AM until 6:00 PM, in order to allow for flexibility related to avoidance of peak commute hours. Evening events will not commence until after 6:00 PM.

The ultimate number of winery employees will be five (5) full-time persons and five (5) part-time persons, during harvest. In the earlier phases of the winery, this number is anticipated to be about half those numbers.

The marketing program for Rocca Family Winery has been developed with consideration of marketing plans for similarly sized wineries in the Napa Valley. The zoning associated with this parcel, which is not agriculturally designated, means that it is not subject to the County's *Winery Definition Ordinance (WDO)*, nor is it subject to *Measure J*, which does not allow any commercial activities on lands zoned for agriculture.

The following activities are proposed, recognizing the location and access for this winery, the relative absence of residential uses in proximity to the winery, and its zoning and location within the County Airport Industrial Area.

The winery may be open for public tours and tastings, as it is not subject to the *WDO*. The applicant envisions the following level of activity, frequency and numbers in attendance.

**Tours and Tastings:** Approximately four per day, with up to 8 persons each.

**Food & Wine Pairings:** Approximately four per week, with up to 50 persons each. This category includes all types of settings that combine the serving of food with wine tastings, including hors d'ouvres served with wine, luncheons and dinners served with wine, and special occasion events showcasing Rocca Family Wines.

*see staff report for proposed marketing events.*

S.T. ~~Wine Club/Open House Events: Approximately four per year, with up to 75 persons each. These events will include wine club events, release events, and other industry-related open house events throughout the year.~~

~~Auction-related Events: Two per year, with up to 125 persons each.~~

The applicant will use caterers for all food service until such time as the kitchen is designated a commercial kitchen in the winery use permit and all requirements of NECM have been complied with.

Winery events will be planned and phased so that at no time will there be more than 75 persons on the site at once, in recognition of the IP:AC Overlay flight pattern provision for same.

The operations and marketing program for this winery is presented in keeping largely with the types of marketing events typically approved for wineries located in zoning districts designated "agriculture." Due to its location within the Industrial Park Area and its IP:AC zoning designation, this winery is not legally bound to some types of marketing events that AP or AW-zoned wineries may be.

SEAN

**DONNA B. OLDFORD**  
PLANS4WINE  
2620 PINOT WAY  
ST. HELENA, CALIFORNIA 94574

TELEPHONE 707-963-5832  
FAX 707-963-7556

September 24, 2010

Mr. Sean Trippi  
Planner III  
Dept. of Conservation, Development & Planning  
Napa County  
1195 Third Street, Room 210  
Napa, CA 94559

SUBJECT: ROCCA FAMILY WINERY USE PERMIT APPLICATION  
APN 057-170-007 129 DEVLIN ROAD, NAPA, CA 94558

Dear Sean:

This letter is to confirm the results of our discussion of last week relative to the Rocca Family Winery use permit application, to provide inserts with refined square footage numbers per that discussion and review of plans, and also to serve as a Project Revision request related to the number of types of marketing events associated with the winery.

Refined Sq. Ft. Numbers: Please find enclosed page 2 of the use permit application; pages 2 and 3 of the Winery Supplemental Form with revised numbers per our discussion of the overall square footage by use and the resulting refinement to coverage. The overall coverage revision reflects that some of the sq. ft. calculated previously combined the on-site and off-site road improvements indicated for the project. These are reflected in the matrix, per our agreement.

Phasing of Winery Improvements: The winery will be constructed in two phases. The first phase includes renovation of the existing Victorian residence into a tasting room and winery administrative offices; a small production pad behind the Victorian, which will be used for Phase One crush and then serve as a spoils deposit area during the excavation of the basement area of the new winery building (Phase Two), and then the small production pad will be replaced with a larger production pad as reflected in the production numbers. During Phase One, the applicant proposes to utilize a hold and haul system as described in an addendum to the Winery Wastewater Feasibility Report prepared by Riechers Spence Engineering. Phase Two of the winery will include construction of the proposed new winery building; the process wastewater treatment system; and other winery infrastructure improvements as conditioned.

During Phase One, the applicant wishes to make some level of production and to have wine tastings and marketing events at the Victorian structure. The small production pad will suffice for the production crush. There will be fermentation tanks on-site. Barrel

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SEP 28 2010

NAPA CO. CONSERVATION  
DEVELOPMENT & PLANNING DEPT.

storage will be provided by a nearby facility at the Napa County Airport, per the County's objectives for same within the Airport Area Industrial Park.

Feedback on Response to Comments from NCEM:

We have received a second and completed response from the City of American Canyon relative to the "will serve" for water for the winery. Please provide this information to Kim Withrow of NCEM if you have not already done so, in order that the Department may deem the application "complete."

As you are aware, we have also received a response from Napa Sanitation District that allows the applicant to proceed with an in-ground wastewater treatment system, connecting with NapaSan facilities at such time as other area development provides the infrastructure for new hookups in the area. Please provide this letter to Kim Withrow, as well so that the Department can deem the application "complete."

Feedback on Response to Comments from CDF:

The comments from Brian Hampton at CDF appear to be standard issue for winery use permit reviews. I have contacted Brian to point out that both the winery structures are well under the 3,600-sq. ft. minimum so that sprinkler systems are not required. Also, I don't believe CDF recognized that the winery access road is actually a one-way loop road and the acceptable width for one-way loop roads is usually 12 to 14 ft. Narrowing the road to this width will allow for safe passage of emergency vehicles while also allowing some of the mature trees to be saved. I have requested that Brian Hampton's revised comments also respond to this matter.

I believe that with CDF's concurrence that the 12 to 14 ft. width will suffice, we can center the road so that there are no impacts to the prescribed creek setbacks, which are unusually generous for that particular creek. And we can narrow the road a bit near the one large mature oak so that it is not damaged by the paving.

Provision Revision Statement Request for Marketing Events:

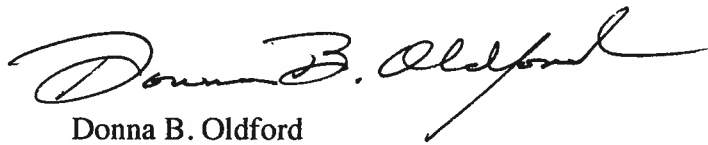
In recognition of the Airport Overlay zone restriction of no more than 75 persons on-site at any specific time, the applicant proposes to remove both of the two larger auction-related events (125 persons each), instead adding four (4) more events of 50 persons or more annually. Please revise the winery marketing plan to reflect this revisions. We will want to point out this important concession to the Airport Land Use Commission and the Airport Manager, in view of their expressed concern about densities exceeding 75 persons on-site.

Sean, I believe this covers everything we discussed and those items referenced in your letter and the response memos from other departments. You now have the landscape concept for the project, which was prepared by Dave Roche of Roche & Roche Landscape Architects.

The one matter we are awaiting clarification on is the question of whether reserve fields can be sited within road setbacks. Since a reserve area is not actually a winery improvement, and in all likelihood would never be utilized as a septic leach field, it is our position that they should not qualify for the setback in the same way that physical winery improvements do. We await your interpretation of this matter and trust that you will convey this to Kim Withrow at NCEM at the earliest possible time.

Thank you for your diligence on this application. We look forward to reviewing the CEQA document soon and to meeting the hearing date of Wednesday, November 17 before the Napa County Planning Commission.

Sincerely,

A handwritten signature in black ink that reads "Donna B. Oldford". The signature is fluid and cursive, with a long, sweeping underline that extends to the right.

Donna B. Oldford  
Plans4Wine





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AUG 12 2010

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## Letter

July 30, 2010

Sean Trippi  
Principal Planner  
Napa County Conservation Development & Planning Department  
1195 Third St. Rm. 210  
Napa, CA 94559

RE: Historic review of proposed Rocca Family Vineyards Winery Addition  
129 Devlin Road Napa, CA 94558

Dear Sean:

At the request of the County of Napa, Paul Kelley Architect (PKA) has performed a brief historic context review of the proposed Rocca Family Vineyards Winery Addition. As you know, PKA prepared the exhibits for the new winery structure addition on 1-acre site of the current Victorian farmhouse.

### Project

Rocca Family Vineyards proposes to add a 20,000 case winery behind an existing Victorian farmhouse located on a 1-acre parcel on Devlin Road in Napa County.

### Description

The existing Victorian farmhouse is located in the Northeast quadrant of a slightly trapezoidal shaped parcel south of Devlin Road. The farmhouse faces an easterly direction towards the front property line at the access drive easement. The farmhouse is proposed to be used as offices and tasting room for the new winery. Alterations to this structure include a partial interior remodel to accommodate a new tasting room area and an exterior deck at the rear of the structure with an ADA ramp to provide building access along the south elevation. PKA was not involved in the alteration of the existing farmhouse.

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A new winery structure is proposed to be constructed behind the farmhouse occupying portions of the northwest and southwest quadrants of the parcel. The new winery is sited to rotate away from the farmhouse. The winery consists of an underground barrel chai, with a fermentation structure, elevator structure, storage structure and covered crush pad with additional fermentation tanks under covered roof. The majority of the winery square footage is below ground in the barrel storage area. The above grade portion consists of two buildings with a connecting roof structure. The mass of the winery will be sited behind the farmhouse structure. The remaining minor mass is exposed in the southwest quadrant. A connecting covered roof provides openings to views beyond. The finish grade of the winery will be approximately 3 feet below the finish grade at the farmhouse.

#### Discussion

For purposes of this letter, the existing Victorian farmhouse is not considered the focus of the review except to say that the impact of the farmhouse alterations should be minimal at best given that the proposed alterations will occur at the rear of the building with the entire front façade remaining intact. This is noteworthy as the front façade will not require alteration to facilitate accessibility modifications.

The winery was designed sympathetically in the barn vernacular, to suggest that this farmhouse might have been like many others in the valley with a wood barn structure behind or adjacent to it. The remaining barns are usually built as a more simpler form than the main house and generally larger in mass. The materials and details of the winery are more contemporary in composition so as to not create a false sense of history.

The Secretary of the Interior lists 10 Standards for Rehabilitation of an historic building/site. With respect to the proposed winery addition, Standard 9 merits review:

*9. New additions, exterior alterations, or related new construction will not destroy historic materials, features, and spatial relationship that characterize the property. The new work shall be differentiated from the old and will be compatible with the historic materials, features, size, scale and proportion, and massing to protect the integrity of the property and its environment.*

The alterations to the farmhouse as discussed above because of the minor massing, size and type (i.e. deck/ADA ramp) clearly distinguish themselves from the original farmhouse and meet the intent of Standard 9.

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The new winery structure addition can be characterized as 'related new construction' on the existing site and within proximity of the farmhouse. The winery structure itself does not alter the farmhouse in anyway and is proposed to be constructed in the vacant adjacent field such that this work will not destroy any historic materials or features. The farmhouse parcel does not currently contain a barn but certainly could have at some earlier date. The presence of a barn vernacular structure would not be unexpected nor inconsistent with other similar properties and therefore would not infringe on any existing or perceived spatial relationships with respect to the property.

The new winery finish materials are proposed to be exposed concrete, rustic plywood with wood batts, exposed steel framing and corrugated metal roofing. While the vernacular is more traditional, the combination of materials and some of the massing and window placement is more contemporary. This is purposely designed to clearly distinguish the period of the farmhouse from this current day addition. The winery plays off of the barn vernacular but makes no attempt to match in style or detail the farmhouse as one might expect. This helps set the farmhouse off from the winery so that one looks like a residential structure and one a utilitarian storage structure. The board and batt motif with corrugate roof is compatible to the farmhouse while remaining distinct.

The new winery structure is sited so as to create as much separation as possible between the existing and proposed structures. While the finish floor of the farmhouse is elevated, the natural grade slopes away towards the winery. This drop in elevation helps to anchor the new winery below the farmhouse. The winery conceals the majority of its footage underground and the bulk of its mass behind the farmhouse so that size and scale remain at a minimum above grade. The proportioning of the winery design hides the majority of the mass behind the farmhouse, such that this massing protects the integrity of the Victorian farmhouse and the front elevation view remains mostly undisturbed.

Please feel free to contact me should you have any questions or comments.

Kind Regards,

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