



FILE # 110-00255

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

A Tradition of Stewardship
A Commitment to Service

APPLICATION FORM

FOR OFFICE USE ONLY

ZONING DISTRICT: AW Date Submitted: 7.20.10

TYPE OF APPLICATION: U.P. MAJOR MOD. Date Published: _____

REQUEST: CONVERT EXISTING 6,600 G.P.Y. Date Complete: _____
WINERY INTO A NEW 28,000 G.P.Y. WINERY IN AN ENTIRELY NEW
PRODUCTION FACILITY W/CAVES. ROAD & STREET EXCEPTION & L.L.A
ALSO REQUESTED.

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

PROJECT NAME: CONTINUUM WINERY

Assessor's Parcel #: 032-010-061, 032-030-⁰⁴⁴ sfap Existing Parcel Size: 91.2 ac (post LLA), 69.83 ac (pre LLA)

Site Address/Location: 1683 SAGE CANYON ROAD, ST. HELENA CA 94574

Property Owner's Name: TIMAR LLC

Mailing Address: 1677 SAGE CANYON ROAD, ST. HELENA CA 94574

Telephone #: (707) 944 - 8100 Fax #: (707) 963 - 8959 E-Mail: greg@continuumestate.com

Applicant's Name: TIMAR LLC (ATTN: GREG BRADY)

Mailing Address: 1677 SAGE CANYON ROAD ST. HELENA CA 94574

Telephone #: (707) 944 - 8100 Fax #: (707) 963 - 8959 E-Mail: greg@continuumestate.com

Status of Applicant's Interest in Property: OWNER

Representative Name: KATHERINE PHILIPPAKIS, FARELLA BRAUN + MARTEL LLC

Mailing Address: 899 ADAMS STREET ST. HELENA CA 94574

Telephone #: (707) 967 - 4000 Fax #: (707) 967 - 4009 E-Mail: kp@fbm.com

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

Timothy J. Mondavi 7-19-10 Timothy J. Mondavi 7-19-10
 Signature of Property Owner Date Signature of Applicant Date

TIMOTHY J. MONDAVI, MANAGER TIMOTHY J. MONDAVI, MANAGER
 Print Name Print Name

TO BE COMPLETED BY CONSERVATION, DEVELOPMENT AND PLANNING DEPARTMENT

*Application Fee Deposit: \$ 8500 Receipt No. 81429 Received by: CAHIL Date: 7.20.10

*Total Fees will be based on actual time and materials

RECEIVED 7/24/08

JUL 20 2010

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DEVELOPMENT & PLANNING DEPT.



**Continuum Winery
Use Permit Project Statement
(APNs 032-010-060, 032-030-043 sfap,
032-010-061, and 032-030-044 sfap)**

Continuum is the wine business that was founded by Robert Mondavi and two of his children, Tim and Marcia. In July of 2008, Continuum acquired the Cloudview Winery property located at 1677 Sage Canyon Road (APNs 032-010-060 and 032-030-043 sfap) with a view to building a new family winery on the site. Then in 2009, the Mondavis were given the opportunity to purchase the adjacent Martin family vineyard property located at 1683 Sage Canyon Road (APNs 032-010-061 and 032-030-044 sfap) (referred herein as the "Continuum property"). Originally, the Cloudview property and the Continuum property had constituted one larger estate, but they had been subdivided by a previous owner in the early 1990s. The Mondavis have brought the estate back under single management, with over 170 acres of land and approximately 62 acres of vineyard to support the proposed winery. This project is an application to modify the existing Cloudview Winery permit and relocate it to the Continuum property.

The Cloudview property currently has a winery use permit that allows 6,600 gallon production capacity in a facility that was converted from an existing barn and other nearby buildings to a winery. The existing permit authorizes private tours and tastings with a maximum of 2 visits per week with a maximum of 8 persons per visit. The permit also authorizes two private promotional events annually for up to 40 persons per event (average of 25 persons). A road exception was granted to allow use of the existing driveway from Highway 128.

The Mondavis wish to move the use permit from the Cloudview property to the Continuum property, as well as to modify the terms of the use permit. Upon issuance of a modified use permit for the Continuum property, the Cloudview property would no longer be encumbered with any winery use permit. On the Continuum property, the Mondavis plan to convert the existing residence to hospitality and office uses and to construct a new winery building and caves adjacent to the hospitality building.

As part of this proposal, the Mondavis wish to convert the winery building on the Cloudview property (located in a barn) back to agricultural uses to support vineyard operations on the that parcel. And contemporaneous with the filing of this use permit application, the Mondavis and their neighbors, the Chappellets, will be filing a lot-line adjustment to adjust the eastern and northeastern boundaries of the Continuum property to encompass some lands that currently belong to Chappellet Vineyards.¹ This will enable the Mondavis to locate the entrance to the new winery, as well as the main winery structure and caves, entirely on their own property. Accordingly, this application shows the post-

¹ The lot-line adjustment application will be filed after this use permit application is filed because the parties must first obtain an access easement across lands owned by other neighbors (including the City of Napa) to benefit certain of the lands included in the lot-line adjustment application. Once the access easements are recorded, the lot-line adjustment application will be filed. We understand that approval of the lot-line adjustment will constitute a condition of approval of the use permit.

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adjustment boundaries of the winery property which have already been agreed to with the Chappellets.

In addition, the Mondavis are obtaining an easement (a copy of which is included with the application materials) from the Chappellet family to construct a new segment of access road to the winery over APNs 032-010-074 and 032-010-028; this will minimize the impact on the Chappellet family of visitor traffic to the Continuum property.

The proposed project includes the following requests:

- Establishment of a 28,000 gallon winery production facility with caves
- Conversion of the entirety of an existing residence to winery hospitality and office uses
- Establishment of a private tour and tasting program with visitors limited to 2 vehicles per day²
- Establishment of a marketing plan for 6 events per year: 4 ~~quarterly~~ ^{ANNUAL} events with a maximum of 50 people each, and 2 additional events with a maximum of 125 people each
- Construction of a new access road to the winery, over a portion of the Chappellet property and the proposed winery property, and construction of 4 new visitor parking spaces and 13 new employee parking spaces to serve the winery facility
- Construction of a new wastewater disposal system
- Establishment of a commercial kitchen facility in the hospitality building to accommodate food preparation for wine-and-food pairings and for the marketing plan
- Increase of winery employees to 14 full-time positions, and 3 additional full-time interns during the harvest

Also as part of the project, a new sanitary sewage disposal system will be constructed for projected flows from the hospitality center and a new process wastewater disposal system will be constructed for projected flows from the production facility. A copy of the Wastewater Feasibility Study is included with this application.

The water supply for the expanded winery will come from an existing well on the property. The Water Availability Analysis produced by Reichers Spence indicates that the water consumption falls well below County limits. Water storage for emergency and fire-protection usage will continue to be provided by on-site storage tank(s).

Actions Requested

This application seeks issuance of a modified use permit on the Continuum property that will supersede the existing use permit on the adjacent Cloudview property. The proposed

² The Mondavis have reached an agreement with the Chappellets to limit their visitor traffic to two vehicles per day; therefore, rather than requesting approval for a specific number of visitors per day, this application requests that visitors be limited to two vehicles per day. There is precedent for quantifying the visitor limitation in this fashion, as we are aware of other wineries with similar permit conditions.



permit will allow for the conversion of an existing residence to winery hospitality and office uses and the construction of a new production facility with associated wine caves and related improvements. The new hospitality facility with commercial kitchen will house the private tasting and marketing events proposed as part of this application.

The applicant recently received an extension of time to complete improvements to the existing winery facility on the Cloudview property. The existing use permit had required that certain improvements be made for winery uses, including installation of a bathroom facility and external staircase, but this permit modification request can now be eliminated since it will no longer be used as a winery. . Upon approval of the new permit, the applicant will convert the Cloudview winery structure back to agricultural uses, and the building will provide working space for the on-site vineyard operations.

Finally, a separate lot-line adjustment will be filed concurrently with the processing of this application to adjust the eastern boundary line of the Continuum property so that it encompasses the main winery building, the caves and the winery entrance. Similarly, a road exception request is being filed with the Department of Public Works to propose certain road improvements to the existing access road leading from Highway 128 to the Continuum property, as well as the construction of a new segment of road leading up to the new winery facility. No other changes are proposed. However, it should also be noted that the Mondavis plan to file an application in September 2010 to put both the Cloudview Property and the Continuum Property into the Williamson Act.

Consistency with Adopted Local Plans and Policies

The General Plan land-use designation for the property is Agricultural Watershed, and the property is zoned AW, a zoning district intended for agricultural areas of the County not located on the Valley floor. Wineries are a conditional use in this district, subject to the provisions of the Winery Definition Ordinance. The proposed relocation of an existing winery from one parcel to an adjacent parcel is consistent with both the General Plan land-use designation and with applicable zoning provisions.

Summary

As founding members of the Napa Valley winery community, the Mondavis look forward to the opportunity to establish a new winery facility for the production and enjoyment of their new estate based luxury wine.. Tim and Marcia appreciate the opportunity to apply for this use permit and look forward to working with the County on the processing of this application.



Continuum Winery Marketing Plan

The applicant wishes to modify the existing use permit in order to establish a marketing plan for the new winery on the Continuum property, as follows:

- a. **Private Tasting Events with Meals** ^{4 calls} (~~6~~/year) – up to 50 people each, with food service prepared on site in the proposed commercial kitchen facility
Time of day: 5-hour window between 11:00 a.m. and 10:00 p.m. (with cleanup until 11 p.m.)
- b. **Private Gala Events with Meals** (2/year) – up to 125 people each, with food service prepared on site
Time of day: 5-hour window between 11:00 a.m. and 10:00 p.m. (with cleanup until 11 p.m.)

In addition, the applicant wishes to establish a visitation program, as follows:

- a. Private tours and tastings (with food pairings) by prior appointment between 10 a.m. and 6 p.m. daily. The food pairings will be prepared on site. There will be no more than 2 visitor vehicles per day.

Proposed temporary cave/grading spoils locations

The cave spoil location will be on the winery site. The caves are below the winery and will need to be completed before work can start on the top. This will allow us to use that top flat location for the spoils thereby not disturbing any other land. We will then use the spoils for roads and vineyard avenues. See the revised grading plan in the Civil MM plan set.

Old Cloudview winery building conversion to Ag building

The current approved use permit includes a winery in a 3,500 sq. ft. barn (which also includes a farm labor dwelling section). The building is divided into 3 levels. The first level is made up of 1,488 sq feet of barrel storage space (winery) and 544 sq ft of farm labor housing. The barrel storage space will be used for farm equipment storage, picking bin storage and a vineyard office. The square footage for the farm labor housing will be used as a break area for the vineyard workers. The second floor is 1,264 sq. ft of winery and farm labor housing and this will be used exclusively for dry goods storage (files, marketing materials, supplies etc.) for the winery operation. The 3rd floor/attic will continue to be used only for dry goods storage.

The outdoor crush pad (1,062 square feet) will be used as a maintenance area and wash down area for farm vehicles. The parking spaces will be used for the vineyard staff. There is a 384 Sq. Ft. shop next to the barn which will be used for chemical storage, a 270 Sq. Ft. utility shed that houses the water boosters for the barn, the back-up generator and the chiller, will continue to be used for the water boosters and back-up generator. The space where the chiller is currently located (with access to the outside) will be converted to storage for two gasoline tanks for the farm vehicles.

There was a mobile home and garage that was removed by the prior owner. A copy of the removal confirmation notice is in the County records. There is an 80 Sq. Ft. equipment shed next to the old mobile home that will be removed.

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Corrections on Package Submitted for Use Permit

There are two corrections that need to be made on the original use permit submittal package.

In section 5 which is the Continuum Winery project statement, on page 4, under the private tasting events and meals, there should be 4 events instead of 6 at 50 people each. This is a typo only on this page as we noticed that it has been picked up correctly in the County's summary of the requested modifications.

In Section 6, traffic information, it should be noted that under visitors for marketing events, the traffic will be controlled by the use of shuttles so there will not be 20 vehicles coming to the property. This is noted on the bottom of the page but this should not read 20 vehicles as a maximum. The intent was that we would have shuttles that would bring up about 20 people per shuttle.

Status report on easement with the City of Napa

TMR and TIMAR currently have recorded access easements from the City that allow for the proposed use. However, as a result of the modification, the City would like us to update the access easement to the new form that they have used for other wineries in the area. We have had discussions with Jeff Freitas and the City's legal counsel and they are in the process of providing the easement document for both of our signatures. According to the City, this should be in our hands by mid-November.

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Proposed driveway shoulder between 48+00 and 49+00

This is a typo on the plan. Where it says 35ft it should say 5 ft. This has been corrected on the resubmitted plans.

Parking areas on the east side

Parking areas will meet the 45' front to back requirement. The area behind the parking has been expanded to 25 feet.

Outdoor Crush Areas

There are no outdoor crush areas planned

Report on cave location as it relates to existing and proposed septic systems

An exhibit has been attached which shows the distance of the caves from the surrounding septic systems and any structures on adjacent parcels. There are currently no structures or infrastructure on the neighboring parcels.

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MAR 21 2011
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March 18, 2011

Chris Cahill
Planner
Napa County Conservation, Development, and Planning
1195 Third Street, Suite 210,
Napa, California 94559

Chris,

I have included the answers to your questions on the revised Continuum plans.

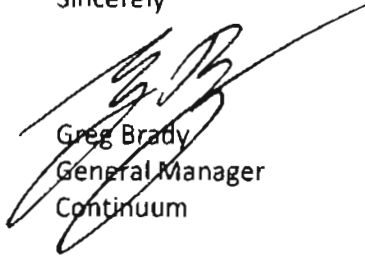
- 1) See the attached winery calculations for the 4 phases of the project. In the first and second phases, before we build the hospitality area, we will use a small area in the cave, the space in the fermentation building that will eventually be used as the production tasting room and for larger events, the middle of one of the fermentation rooms for hospitality. This totals 1,744 square feet of which 800 sq ft is the space in the fermentation room which will also be used for production purposes. I included this space as accessory space even though it will be dual purpose and really only used up to 6 times a year for the larger events.
- 2) The future barn will be used to store our production equipment, mostly our harvest equipment which will include sorting tables, destemmer, bin dumper and conveyors. Right now that takes up about 1,200 sq ft at our current storage location. This was also part of the previous plan.
- 3) The onsite and offsite driveway improvements will occur in phase I. Some will be completed at the beginning of this phase and others will be completed at the end of this phase.
- 4) The kitchen for the employees will be the small kitchen that is currently in the Martin house. This will not be used until phase III when we move the offices up there and have the new hospitality infrastructure in place.
- 5) With respect to the driveway coming up from the west, there should be no proposed changes to that road in this plan or the previous plan. I am looking at the civil documents and I cannot see where it says there will be improvements to that portion of the road. If they do it is not our intent to do anything there. The road that is being built to connect into the top of that road from the new road around back will have work done right at the Y split and then up to the

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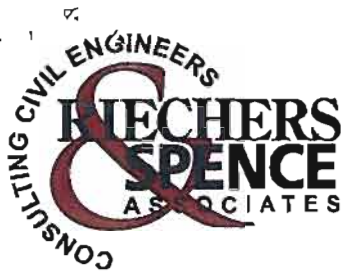
hospitality building but that was the same in both plans. I have also reached out to Riechers to confirm with them that this is the case.

I think that covers the questions but please feel free to give me a call on my cell at (707) 339-1167 if anything is unclear or not what you needed addressed.

Sincerely

A handwritten signature in black ink, appearing to read 'G. Brady', is written over the typed name and title. The signature is fluid and cursive, with a long horizontal stroke extending to the right.

Greg Brady
General Manager
Continuum



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#4109038.0
October 21, 2010

Chris Cahill
Napa County Conservation, Development, and Planning Department
1195 Third Street, Suite 210
Napa, CA 94559

RE: Continuum Winery
Use Permit Major Modification Application Response to Comments
Application No. P10-00255

Dear Chris:

Below are our responses to Civil related comments from the Napa County Planning Department letter dated September 24, 2010, the Napa County Public Works Department Memo dated September 13, 2010, and the Napa County Environmental Management Department Memo dated August 31, 2010.

Planning Comments

Comment 2: Please submit a site plan depicting proposed temporary cave grading spoils stockpile locations.

Response 2: The temporary stockpile is shown on the revised grading plan in the Civil MM plan set. The stockpile will be located at the proposed winery building pad. The cave will be completely constructed prior to the winery construction providing a suitable stockpile location.

Public Works Comments

Use Permit Application

Comment 1a: Since the project involves a lot line adjustment between two parcels, we will need to have a separate Phase 1 Water Availability Analysis for each parcel in the current configuration as well as for each parcel in the proposed configuration prior to being able to complete the groundwater review.

Response 1a: Additional Phase I Water Availability Analysis for each parcel configuration is provided with this letter. The LLA creates a minor change in total area with almost no impact to the relative low water use.

rsacvll.com

1515 Fourth Street, Napa, CA 94559
Tel: 707.252.3301 Fax: 707.252.4966

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Comment 1b: The Stormwater Runoff Management Plan (SRPM) was missing. A complete SRMP will need to be submitted for this office in order to complete our review. The SRMP shall include both the pre and post-construction runoff volumes.

Response 1b: A complete SRMP is provided with this resubmittal. The SRMP includes both the pre and post-construction runoff rates and proposed detention volume.

Conceptual Site Plan and Grading Plan

Comment 2a: Include a copy of the drainage plans that clearly depicts all proposed post-construction BMPs (identify the approximate size of all swales, outfalls, culverts, and any pipes associated with any proposed detention or retention ponds).

Response 2a: The Civil MM plans provide a utility and grading plan that demonstrates the drainage system and BMP's. Approximate sizes are shown. The required detention size is covered in the SRMP.

Comment 2b: While not completeness issues the following items were noted on the conceptual site and grading plans:

- i. Between station 48+00 and 49+00 of the proposed driveway the shoulder is labeled as 35 ft and then shortly after station 49+00 the shoulder is listed as 5ft. This is an area of roadway where an exception to the Napa County Road and Street Standards is requested. Please provide clarification.*
- ii. Note that the parking area just past the mechanical pump building as proposed on the plans will need to meet the requirements listed in the Napa County Road and Street Standards. As shown the parking lot should accommodate a distance of 45' in figure P-1 and page 51 of the Napa County Road and Street Standards.*

Response 2b: These items have been incorporated into the revised Civil MM plans.

- i. Label corrected*
- ii. The area behind the parking is expanded to 25 feet.*

Environmental Management Comments

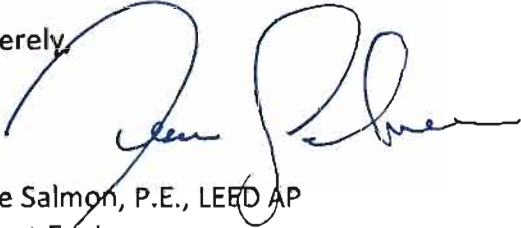
Comment 2: The applicant's engineer must prepare a report which includes information requested in the enclosed memorandum regarding the proposed cave and location of existing and proposed septic systems. The information provided in the required report must show the proposed cave meets the requirements contained in County Code, Section 13.28.010 (Clearance from Other Facilities).

Response 2: An exhibit is provided, Continuum Winery Cave Setback Exhibit, which demonstrates the location of the cave with the surrounding area. The cave is located on a knoll within the parcel. This disconnects the uphill drainage path

from the surrounding properties. To further demonstrate the absence of setback conflicts the exhibit shows that no structure or systems exists within 1,500 feet on the adjacent parcel with an elevation higher than the cave.

Thanks you for your time in reviewing this matter. Please contact me with any questions or need for additional materials.

Sincerely,

A handwritten signature in blue ink, appearing to read "Jesse Salmon". The signature is fluid and cursive, with a large initial "J" and "S".

Jesse Salmon, P.E., LEED AP
Project Engineer

INFORMATION SHEET

I. USE

A. Description of Proposed Use (attached detailed description as necessary) (including where appropriate product/service provided): _____

relocation of winery; production modification; modified marketing plan. See attached Project Statement for details

B. Project Phases: one two more than two (please specify): _____

C. Estimated Completion Date for Each Phase: Phase 1: 2013 Phase 2: _____

D. Actual Construction Time Required for Each Phase: less than 3 months
 More than 3 months

E. Related Necessary On- And Off-Site Concurrent or Subsequent Projects: _____

construction of new road segment over APNs 032-010-074 and -028; LLA with 032-010-028

F. Additional Licenses/Approval Required:

District: - Regional: -
 State: ABC Federal: TTB

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

A. Floor Area/Impervious area of Project (in square ft): 113,034 (94,359 on-site 18,675 off-site)
 Proposed total floor area on site: 94,359 s.f.
 Total development area (building, impervious, leach field, driveway, etc.) 125,385
 New construction: 17,809

existing structures or portions thereof to be utilized: 4,598

existing structures or portions thereof to be moved: -

B. Floor Area devoted to each separate use (in square ft):

living: - storage/warehouse: 4,010 offices: 2440
 sales: 3,000 caves: 23,985 other: _____
 septic/leach field: _____ roads/driveways: 59,291 on-site

C. Maximum Building Height: existing structures: 15' new construction: 30'

D. Type of New Construction (e.g., wood-frame): rammed earth, steel & glass

E. Height of Crane necessary for construction of new buildings (airport environs): _____

F. Type of Exterior Night Lighting Proposed: shielded & down-directed

G. Viewshed Ordinance Applicable (See County Code Section 18.106): Yes No

H. Fire Resistivity (check one; If not checked, Fire Department will assume Type V - non-rated):
 Type I FR Type II 1 Hr Type II N (non-rated) Type III 1 Hr Type III N
 Type IV H.T. (heavy Timber) Type V 1 Hr Type V (non-rated)
Reference Table 6 A of the 2001 California Building Code

III. PARKING

	Existing	Proposed
A. Total On-Site Parking Spaces:	10	17
B. Customer Parking Spaces:	8	4
C. Employee Parking Spaces:	2	13
D. Loading Areas:	1	1

IV. TYPICAL OPERATION	<u>Existing</u>	<u>Proposed</u>
	<u>Mon-Fri</u>	<u>Mon-Sun</u>
A. Days of Operation:		
B. Expected Hours of Operation:	<u>8-5</u>	<u>7-5 (excluding events)</u>
C. Anticipated Number of Shifts:	<u>1</u>	<u>2</u>
D. Expected Number of Full-Time Employees/Shift:	<u>1</u>	<u>14 weekday / 5 weekend</u>
E. Expected Number of Part-Time Employees/Shift:	<u>1</u>	<u>3 (harvest interns)</u>
F. Maximum Number of Visitors		
• busiest day:	<u>4</u>	<u>2 vehicles</u>
• average/week:	<u>20</u>	<u>14 vehicles</u>
G. Anticipated Number of Deliveries/Pickups		
• busiest day:	<u>8</u>	<u>2</u>
• average/week:	<u>2</u>	<u>8</u>

V. SUPPLEMENTAL INFORMATION FOR SELECTED USES

A. Commercial Meeting Facilities Food Serving Facilities		
• restaurant/deli seating capacity:	<u>-</u>	
• bar seating capacity:	<u>-</u>	
• public meeting room seating capacity:	<u>-</u>	
• assembly capacity:	<u>-</u>	
B. Residential Care Facilities (6 or more residents) Day Care Centers	<u>Existing</u>	<u>Proposed</u>
• type of care:	<u>-</u>	<u>-</u>
• total number of guests/children:	<u>-</u>	<u>-</u>
• total number of bedrooms:	<u>-</u>	<u>-</u>
• distance to nearest existing/approved facility/center:	<u>-</u>	<u>-</u>

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**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): please see attached

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): please see attached

4. **Production Capacity.**

- a. existing capacity: 3,000 gallons date authorized: 2001
- b. current maximum actual production (year): < 1,000 gallons (2009)
- c. proposed capacity: 28,000 gallons

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

6. **Winery Development Area.** (see a below - for existing winery facilities)
 Will the project involve construction of additional facilities beyond the winery development area? No YES, ACTUALLY. CMC.
7. **Total Winery Coverage.** (see b below – maximum 25% of parcel or 15 acres, whichever is less)
 a. square feet/acres: 2.47
 b. percent of total parcel: 2.7%
8. **Production Facility.** (see c below – include the square footage of all floors for each structure)
 a. square feet: 39,350
9. **Accessory Use.** (see d below – maximum permitted 40% of the production facility)
 a. square feet: 7,523
 b. percent of production facility: 19.4

Marketing Definition: (paraphrased from County Code)

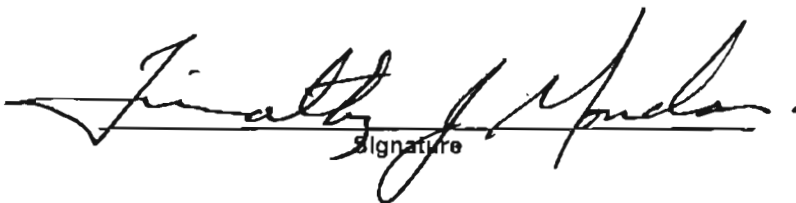
Marketing of Wine – Any activity conducted at the winery shall be limited to members of the wine trade, persons, who have pre-established business or personal relationships with the winery or its owners, or members of a particular group for which the activity is being conducted on a prearranged basis.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

Coverage and Use Definitions: (paraphrased from County Code)

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

**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.


Signature

7-19-10
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.

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PHASE I

WINERY CALCULATION WORKSHEET

1. WINERY COVERAGE

All paved or impervious ground surface areas of the production facility:

Footprint of all winery structures	11,972 Sq. Ft.
Outside work areas	14,500 Sq. Ft.
Tank areas	6,960 Sq Ft
Storage areas (excluding caves)	1,346 Sq Ft

All paved areas:

Parking areas	956 Sq Ft
Loading areas	
Walkways	8,500 Sq Ft.
Access driveways to the public or private road	59,291 Sq Ft

Above-ground wastewater and run-off treatment systems:

Wastewater pond or SDSD	
Spray disposal field	
Parcel size: 91.2 acres	Percent of winery coverage of parcel size:
Total winery coverage: acres 2.19	2.4%

2. PRODUCTION FACILITY

Total square footage within structures and caves utilized for the following:

Crushing	NA Interior Space
Fermenting	8,906 Sq Ft
Bottling	
Bulk & bottle storage	6,663 Sq Ft (CAVE)
Shipping	
Receiving	
Laboratory	210 Sq. Ft.
Equipment storage & maintenance facilities (excludes fire protection facilities)	
Employee-designated restrooms	122 Sq Ft.
Total square footage of production facility:	18,635 Sq. Ft.

3. ACCESSORY USE

Total square footage within structures and caves utilized for the following:

Office space	370 Sq Ft.
Lobbies/waiting rooms	
Conference/meeting rooms	
Non-production access hallways	
Kitchens	
Tasting rooms (private & public areas)	Cave 300, Fermentation Rm. 800, TR 152=1,252
Retail space areas	
Visitor restrooms	122 Sq Ft.
Art display areas	
Any other areas within the winery structure not directly related to production	

Total square footage of accessory use space: 1,744 + 4,196 (house → offices)
Percent of accessory use to production use: 9.4 %

PHASE II

WINERY CALCULATION WORKSHEET

1. WINERY COVERAGE

All paved or impervious ground surface areas of the production facility:

Footprint of all winery structures	17,592 Sq. Ft.
Outside work areas	7,000 Sq. Ft.
Tank areas	6,960 Sq Ft
Storage areas (excluding caves)	2,855 Sq Ft

All paved areas:

Parking areas	956 Sq Ft
Loading areas	
Walkways	8,500 Sq Ft.
Access driveways to the public or private road	59,291 Sq Ft

Above-ground wastewater and run-off treatment systems:

Wastewater pond or SDDS	
Spray disposal field	
Parcel size: 91.2 acres	Percent of winery coverage of parcel size:
Total winery coverage: acres 2.19	2.4%

2. PRODUCTION FACILITY

Total square footage within structures and caves utilized for the following:

Crushing	NA Interior Space
Fermenting	9,788 Sq Ft
Bottling	1,107 Sq Ft.
Bulk & bottle storage	13,663 Sq Ft (CAVE)
Shipping	
Receiving	
Laboratory	210 Sq. Ft.
Equipment storage & maintenance facilities (excludes fire protection facilities)	
Employee-designated restrooms	603 Sq Ft.
Total square footage of production facility:	31,255 Sq. Ft.

3. ACCESSORY USE

Total square footage within structures and caves utilized for the following:

Office space	370 Sq Ft.
Lobbies/waiting rooms	
Conference/meeting rooms	
Non-production access hallways	
Kitchens	
Tasting rooms (private & public areas)	Cave 300, Fermentation Rm. 800, TR 152=1,252
Retail space areas	
Visitor restrooms	122 Sq Ft.
Art display areas	
Any other areas within the winery structure not directly related to production	
Total square footage of accessory use space:	1,744
Percent of accessory use to production use:	5.6 %

PHASE III

WINERY CALCULATION WORKSHEET

1. WINERY COVERAGE

All paved or impervious ground surface areas of the production facility:

Footprint of all winery structures	24,908 Sq. Ft.
Outside work areas	7,000 Sq. Ft.
Tank areas	6,960 Sq Ft
Storage areas (excluding caves)	2,855 Sq Ft

All paved areas:

Parking areas	3,048 Sq Ft
Loading areas	
Walkways	13,006 Sq Ft.
Access driveways to the public or private road	59,291 Sq Ft

Above-ground wastewater and run-off treatment systems:

Wastewater pond or SDSD	
Spray disposal field	
Parcel size: 91.2 acres	Percent of winery coverage of parcel size:
Total winery coverage: acres 2.47	2.7%

2. PRODUCTION FACILITY

Total square footage within structures and caves utilized for the following:

Crushing	NA Interior Space
Fermenting	9,788 Sq Ft
Bottling	1,107 Sq Ft.
Bulk & bottle storage	13,663 Sq Ft (cave)
Shipping	
Receiving	
Laboratory	362 Sq. Ft.
Equipment storage & maintenance facilities (excludes fire protection facilities)	3,480 Sq. Ft.
Employee-designated restrooms	603 Sq Ft.
Total square footage of production facility:	31,255 Sq. Ft.

3. ACCESSORY USE

Total square footage within structures and caves utilized for the following:

Office space	1,810 Sq Ft.
Lobbies/waiting rooms	281 Sq Ft.
Conference/meeting rooms	310 Sq. Ft.
Non-production access hallways	750 Sq.Ft.
Kitchens	642 Sq. Ft.
Tasting rooms (private & public areas)	1,500 Sq. Ft.
Retail space areas	
Visitor restrooms	223 Sq Ft.
Art display areas	
Any other areas within the winery structure not directly related to production	
Total square footage of accessory use space:	7,316
Percent of accessory use to production use:	24.2 %

PHASE IV

WINERY CALCULATION WORKSHEET

1. WINERY COVERAGE

All paved or impervious ground surface areas of the production facility:	
Footprint of all winery structures	25215 Sq FT
Outside work areas	7000 Sq FT
Tank areas	6960 Sq FT
Storage areas (excluding caves)	2855 Sq FT
All paved areas:	
Parking areas	3048 Sq FT
Loading areas	NA
Walkways	13000 Sq FT
Access driveways to the public or private rd	59291 Sq FT
Above-ground wastewater and run-off treatment systems:	
Wastewater pond or SDSL	---
Spray disposal field	---
Parcel size: <u>91.2</u> acres	Percent of winery coverage of parcel size: <u>2.7</u> %
Total winery coverage: <u>2.47</u> acres	

2. PRODUCTION FACILITY

Total square footage within structures and caves utilized for the following:	
Crushing	NA INTERIOR USE
Fermenting	9788 Sq FT
Bottling	1107 Sq FT
Bulk & bottle storage	121758 Sq FT (CAVE)
Shipping	---
Receiving	---
Laboratory	362 Sq FT
Equipment storage & maintenance facilities (excludes fire protection facilities)	3480 Sq FT
Employee-designated restrooms	603 Sq FT
Total square footage of production facility:	39350

3. ACCESSORY USE

Total square footage within structures and caves utilized for the following:	
Office space	1810 Sq FT
Lobbies/waiting rooms	281 Sq FT
Conference/meeting rooms	310 Sq FT
Non-production access hallways	750 Sq FT
Kitchens	642 Sq FT
Tasting rooms (private & public areas)	1500 Sq FT
Retail space areas	NA
Libraries	---
Visitor restrooms	223 Sq FT
Art display areas	NA
Any other areas within the winery structure not directly related to production	307 Sq FT
Total square footage of accessory use space:	7623
Percent of accessory use to production use:	19.4 %

TRAFFIC INFORMATION

Project Trip Generation							
	Personnel / Visitors			Vehicle Trip			
	Operation: Marketing Events			Operation: Marketing Events			
	Daily	Minimum	Maximum	Daily	Minimum	Maximum	Weekends
	M-F	Weekend		M-F	Weekends		
Operating Hours	7am - 5pm						
Employees				Employee Trips			
Full-Time	14	2	5	Full-Time	44.8	6.4	16.0
Seasonal Peak	3	1	3	Seasonal Peak	6.0	2.0	6.0
Peak Hours	17	1	8	Peak Hours	17.0	1.0	8.0
Total Employees	17	3	8	Total Employee Trips	50.8	8.4	22.0
Event Support Staff				Event Support Staff			
Full-Time	0	0	0	Full-Time	0.0	0.0	0.0
Seasonal Peak	0	0	0	Seasonal Peak	0.0	0.0	0.0
Total Support Staff	0	0	0	Total Support Staff Trips	0.0	0.0	0.0
Visitors	2 Vehicle	2	20 Vehicle	Visitor Trips	4*	2.0	20**
Peak Hours	2 Vehicle	2	0	Peak Hours	4*	2.0	0
Total Visitors	2 Vehicle	4	20 Vehicle	Total Visitor Trips	4*	2.0	20**
				Total Trucks - Deliveries, Shipping, etc. Trips	See Supplemental Service Vehicle Info Sheet		
Grand Total:	17+2Vehicle	7	8+20Vehicle		54.8	10.4	42.0
Provide supporting documentation for trip generation rates							
Submit separate spreadsheets for existing & proposed operations, include a trip generation grand total							

Number of People Onsite					
	Seasonal		Marketing Events		
	Full-Time	Peak	Marketing Events	Marketing Events	Marketing Events
No. Employees	14	3	-		
Support Staff, caterers, clean-up etc.	1	1	1		
Visitors	-	2 Vehicle	125		
Residents	4	6	-		
Grand Total	19	10	126		

* Vehicle trips will be controlled to limit the maximum number to 2 trips for normal operations. A shuttle service will be provided for larger groups.

** Vehicle trips will be controlled by providing shuttle service during events.

SUPPLEMENTAL SERVICE VEHICLE INFORMATION

Service Vehicles			
	gallons	<u>Annually</u> trips/year	<u>During Season</u> trips/day
Winery Production	28,000		
Service Vehicles			
Grape Trucks		42.6	1.18
Supply Trucks		41.2	0.16
Case Good Trucks		22.4	0.09
Total Trucks		106.1	1.44

This information is supplemental to the Traffic Information Sheet provided in the Use Permit package.

WATER SUPPLY/WASTE DISPOSAL INFORMATION SHEET

I. WATER SUPPLY	<u>Domestic</u>	<u>Emergency</u>
A. Proposed source of Water (eg., spring, well, mutual water company, city, district, etc.):	<u>WELL / TANK</u>	<u>WELL / TANK</u>
B. Name of Proposed Water Supplier (if water company, city, district): annexation needed?	<u>N/A</u> <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<u>N/A</u> <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
C. Current Water Use (in gallons/day): Current water source:	<u>1,810</u> <u>WELL / TANK</u>	<u>5,000</u> <u>WELL / TANK</u>
D. Anticipated Future Water Demand (in gallons/day):	<u>1,330</u>	<u>36,000</u>
E. Water Availability (in gallons/minute):	<u>60</u>	<u>500</u>
F. Capacity of Water Storage System (gallons):	<u>10,000</u>	<u>36,000</u>
G. Nature of Storage Facility (eg., tank, reservoir, swimming pool, etc.):	<u>TANK</u>	<u>TANK</u>
F. Completed Phase I Analysis Sheet (Attached):		
II. LIQUID WASTE	<u>Domestic (sewage)</u>	<u>Other (please specify)</u>
A. Disposal Method (e.g., on-site septic system on-site ponds, community system, district, etc.):	<u>ON-SITE TREATMENT AX-20 & GEOFLOW</u>	<u>ON-SITE TREATMENT AX-20 & DRIP DISPOSAL</u>
B. Name of Disposal Agency (if sewage district, city, community system): annexation needed?	<u>N/A</u> <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<u>N/A</u> <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
C. Current Waste Flows (peak flow in gallons/day):	<u>1,590</u>	<u>380</u>
D. Anticipated Future Waste Flows (peak flows in gallons/day):	<u>1,630</u>	<u>930</u>
E. Future Waste Disposal Capacity (in gallons/day):	<u>1,630+</u>	<u>930+</u>
III. SOLID WASTE DISPOSAL		
A. Operational Wastes (on-site, landfill, garbage co., etc.):	<u>GARBAGE CO</u>	<u>GARBAGE CO</u>
B. Grading Spoils (on-site, landfill, construction, etc.):	<u>ON-SITE</u>	<u>ON-SITE</u>
IV. HAZARDOUS/TOXIC MATERIALS (Please fill out attached hazardous materials information sheet, attached)		
A. Disposal Method (on-site, landfill, garbage co., waste hauler, etc.):	<u>N/A</u>	<u>N/A</u>
B. Name of Disposal Agency (if landfill, garbage co., private hauler, etc.):	<u>N/A</u>	<u>N/A</u>

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	<u>CONTINUOUS ESTATE</u>	
PROJECT ADDRESS	_____	
APPLICANT	_____	
CONTACT INFO	email _____	phone _____

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

3 SITE DESIGN

3.1 Does your design encourage community gathering, pedestrian friendly?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.2 Are you building on existing disturbed areas, or preserving high quality ag land?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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 type="checkbox"/>	<input checked="" type="checkbox"/>
3.36 Are you harvesting rain water on site?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
3.37 large trees to act as carbon sinks?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
3.38 using permeable paving materials for drive access and walking surfaces?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.4 Does your site provide access to alternative transportation? If yes, what kind: _____	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3.5 Does your parking lot include bicycle parking?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
3.6 Do you have on-site waste water disposal?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.7 Do you have post-construction stormwater on site detention/filtration methods designed?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
3.8 Have you designed in harmony with existing natural features, such as preserving existing trees or rock outcroppings?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4 Is the structure designed to take advantage of natural cooling and passive solar aspects?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

4 ENERGY PRODUCTION & EFFICIENCY

4.1 Does your facility use energy produced on site? If yes, please explain the size, location, and percentage of off-set: <u>SOLAR T.E.D.</u>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4.2 Does the design include thermal mass within the walls and/or floors?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4.3 Do you intend to commission the performance of the building after it is built to ensure it performs as designed?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
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 Zone your 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 checked="" type="checkbox"/>	<input 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: _____			

5 WATER CONSERVATION

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

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yes no I don't know

6 MATERIAL RECYCLING

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

7 NATURAL RESOURCES

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

8 INDOOR AIR QUALITY

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

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

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

1 _____

2 _____

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: T.B.D.

12 Once your facility is in operation, will you:

12.1	calculate your greenhouse gas emissions?			<input checked="" type="checkbox"/>
12.2	implement a GHG reduction plan?			<input checked="" type="checkbox"/>
12.3	have a written plan to reduce your vehicle miles traveled of your operations and employee's commute?			<input checked="" type="checkbox"/>

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

If yes, please describe: _____

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

Form filled out by: _____



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

Business Name: Continuum Winery

Business Address: 1677 Sage Canyon Road, St. Helena, CA 94574

Contact: Greg Brady

Phone #: (707) 944-8100

A. HAZARDOUS MATERIALS

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

YES NO

B. UNDERGROUND STORAGE TANKS (UST's)

1. Own or operate underground storage tanks?

YES NO

2. Intend to upgrade existing or install new UST's?

YES NO

C. ABOVE GROUND STORAGE TANKS (AST's)

Own or operate AST's above these thresholds:

- Any tank capacity with a capacity greater than 660 gallons, or
- The total capacity for the facility is greater than 1,320 gallons?

YES NO

D. HAZARDOUS WASTE

1. Generate hazardous waste?

YES NO

2. Recycle more than 220 lbs/month of excluded or exempted recyclable materials (per H&SC §25143.2)?

YES NO

3. Treat hazardous waste on site?

YES NO

4. Treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)?

YES NO

5. Consolidate hazardous waste generated at a remote site?

YES NO

E. OTHER

1. Does the business activity include car/fleet washing, mobile detailing, auto-body related activities?

YES NO

2. Does the business handle Extremely Hazardous Substances in amounts that would qualify for the Risk Management Program? Some examples and their thresholds common to Napa County include: Ammonia - 500 lbs, Sulfur Dioxide - 500 lbs, Chlorine - 500 lbs.

YES NO

Phase 1 water availability analysis pre-lot line adjustment

We have include a pre and post LLA analysis for both parcels. The LLA creates only a minor change in overall acerage so there is really no impact to the relative low water use. The reduction in overall acres is on specific areas of the property where there is no water use.

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EAST PARCEL - POST LLA

deficient areas are areas that have been determined by the public works department as having a history of problems with groundwater. All other areas are classified as Mountain Areas. Please circle your location classification below (Public Works can assist you in determining your classification if necessary):

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

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Assessors Parcel Number(s)	Parcel Size (A)	Parcel Location Factor (B)	Allowable Water Allotment (A) X (B)
032-010-061 & 032-030-044	91.2 +/-	0.5	45.60

One parcel. Separated for

Step #3: assesment purposes.

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

EXISTING USE:

Residential 0.75 af/yr
 Farm Labor Dwelling _____ af/yr
 Winery 0 af/yr
 Commercial _____ af/yr
 Vineyard* 15.40 af/yr
 Other Agriculture 5.2 af/yr
 Landscaping 0 af/yr
 Other Usage (List Separately):
 _____ af/yr
 _____ af/yr
 _____ af/yr

PROPOSED USE:

Residential 0 af/yr
 _____ af/yr Farm Labor Dwelling _____ af/yr
 Winery 0.6 af/yr
 Commercial _____ af/yr
 Vineyard* 15.40 af/yr
 Other Agriculture 5.2 af/yr Olive trees (1.3 acres)
 Landscaping 0.13 af/yr
 Other Usage (List Separately):
 _____ af/yr
 _____ af/yr
 _____ af/yr

TOTAL: 21.40 af/yr

TOTAL: 6,955,000 gallons**

TOTAL: 21.30 af/yr

TOTAL: 6,947,000 gallons**

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

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

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

Step #4:

Provide any other information that may be significant to this analysis. For example, any calculations supporting your estimates, well test information including draw down over time, historical water data,

EAST PARCEL - PRE LLA

deficient areas are areas that have been determined by the public works department as having a history of problems with groundwater. All other areas are classified as Mountain Areas. Please circle your location classification below (Public Works can assist you in determining your classification if necessary):

RECEIVED

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

NOV 04 2010

NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT.

Assessors Parcel Number(s)	Parcel Size (A)	Parcel Location Factor (B)	Allowable Water Allotment (A) X (B)
032-010-061 & 032-030-044	89.83 +/-	0.5	44.92

One parcel. Separated for

Step #3: assesment purposes.

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

EXISTING USE:

Residential 0.75 af/yr
 Farm Labor Dwelling _____ af/yr
 Winery 0 af/yr
 Commercial _____ af/yr
 Vineyard* 15.40 af/yr
 Other Agriculture 5.2 af/yr
 Landscaping 0 af/yr
 Other Usage (List Separately):
 _____ af/yr
 _____ af/yr
 _____ af/yr

PROPOSED USE:

Residential 0 af/yr
 Farm Labor Dwelling _____ af/yr
 Winery 0.6 af/yr
 Commercial _____ af/yr
 Vineyard* 15.40 af/yr
 Other Agriculture 5.2 af/yr Olive trees (1.3 acres)
 Landscaping 0.13 af/yr
 Other Usage (List Separately):
 _____ af/yr
 _____ af/yr
 _____ af/yr

TOTAL: 21.40 af/yr

TOTAL: 6,955,000 gallons**

TOTAL: 21.30 af/yr

TOTAL: 6,947,000 gallons**

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

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

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

Step #4:

Provide any other information that may be significant to this analysis. For example, any calculations supporting your estimates, well test information including draw down over time, historical water data,

WEST PARCEL - POST LLA

deficient areas are areas that have been determined by the public works department as having a history of problems with groundwater. All other areas are classified as Mountain Areas. Please circle your location classification below (Public Works can assist you in determining your classification if necessary):

RECEIVED

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

NOV 04 2010

NAPA CO. CONSERVATION
 DEVELOPMENT & PLANNING DEPT.

Assessors Parcel Number(s)	Parcel Size (A)	Parcel Location Factor (B)	Allowable Water Allotment (A) X (B)
032-010-060 & 032-030-043	82.28 +/-	0.5	41.14

One parcel. Separated for

Step #3: assesment purposes.

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

EXISTING USE:

Residential 0.75 af/yr
 Farm Labor Dwelling _____ af/yr
 Winery 0.43 af/yr
 Commercial _____ af/yr
 Vineyard* 13.20 af/yr
 Other Agriculture _____ af/yr
 Landscaping _____ af/yr
 Other Usage (List Separately):
 _____ af/yr
 _____ af/yr
 _____ af/yr

PROPOSED USE:

Residential 0.75 af/yr
 _____ af/yr Farm Labor Dwelling _____ af/yr
 Winery 0 af/yr
 Commercial _____ af/yr
 Vineyard* 13.20 af/yr
 Other Agriculture _____ af/yr
 Landscaping _____ af/yr
 Other Usage (List Separately):
 _____ af/yr
 _____ af/yr
 _____ af/yr

TOTAL: 14.30 af/yr

TOTAL: 4,669,000 gallons**

TOTAL: 13.95 af/yr

TOTAL: 4,545,000 gallons**

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

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

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

Step #4:

Provide any other information that may be significant to this analysis. For example, any calculations supporting your estimates, well test information including draw down over time, historical water data,

WEST PARCEL - PRE LLA

deficient areas are areas that have been determined by the public works department as having a history of problems with groundwater. All other areas are classified as Mountain Areas. Please circle your location classification below (Public Works can assist you in determining your classification if necessary):

RECEIVED

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

NOV 04 2010

NAPA CO. CONSERVATION
 DEVELOPMENT & PLANNING DEPT.

Assessors Parcel Number(s)	Parcel Size (A)	Parcel Location Factor (B)	Allowable Water Allotment (A) X (B)
032-010-060 & 032-030-043	89.85 +/-	0.5	44.92

One parcel. Separated for

Step #3: assesment purposes.

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

EXISTING USE:

Residential 0.75 af/yr
 Farm Labor Dwelling _____ af/yr
 Winery 0.43 af/yr
 Commercial _____ af/yr
 Vineyard* 13.20 af/yr
 Other Agriculture _____ af/yr
 Landscaping _____ af/yr
 Other Usage (List Separately):
 _____ af/yr
 _____ af/yr
 _____ af/yr

PROPOSED USE:

Residential 0.75 af/yr
 _____ af/yr
 Farm Labor Dwelling _____ af/yr
 Winery 0 af/yr
 Commercial _____ af/yr
 Vineyard* 13.20 af/yr
 Other Agriculture _____ af/yr
 Landscaping _____ af/yr
 Other Usage (List Separately):
 _____ af/yr
 _____ af/yr
 _____ af/yr

TOTAL: 14.30 af/yr

TOTAL: 4,669,000 gallons**

TOTAL: 13.95 af/yr

TOTAL: 4,545,000 gallons**

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

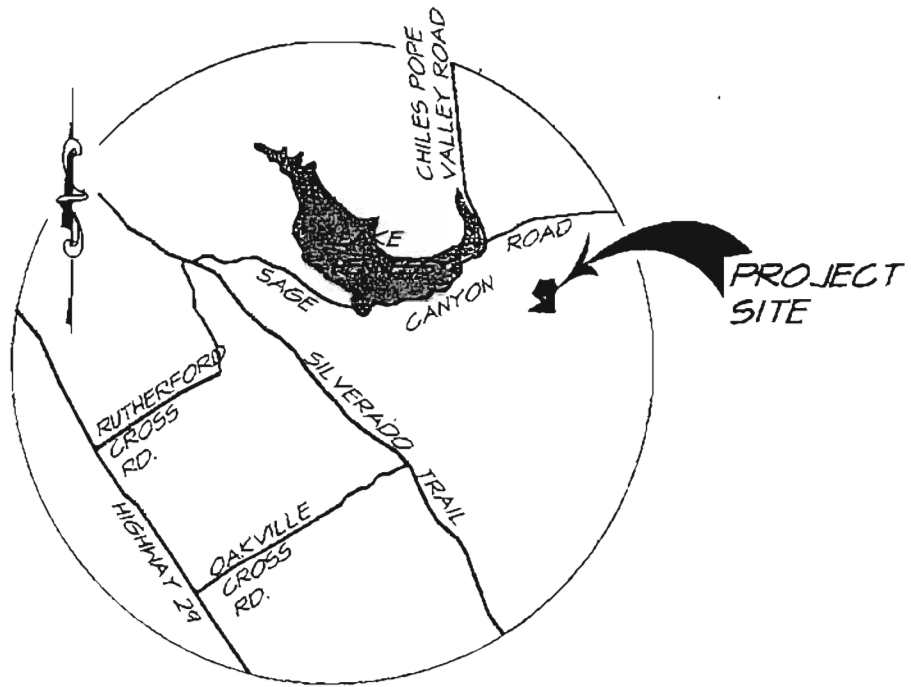
**To determine your existing and proposed total water use in gallons, multiply the totals (in acre- feet) by 325,821 gal/AF.

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

Step #4:

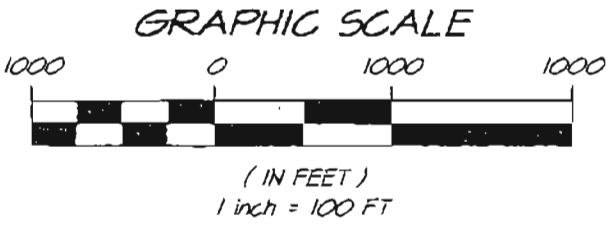
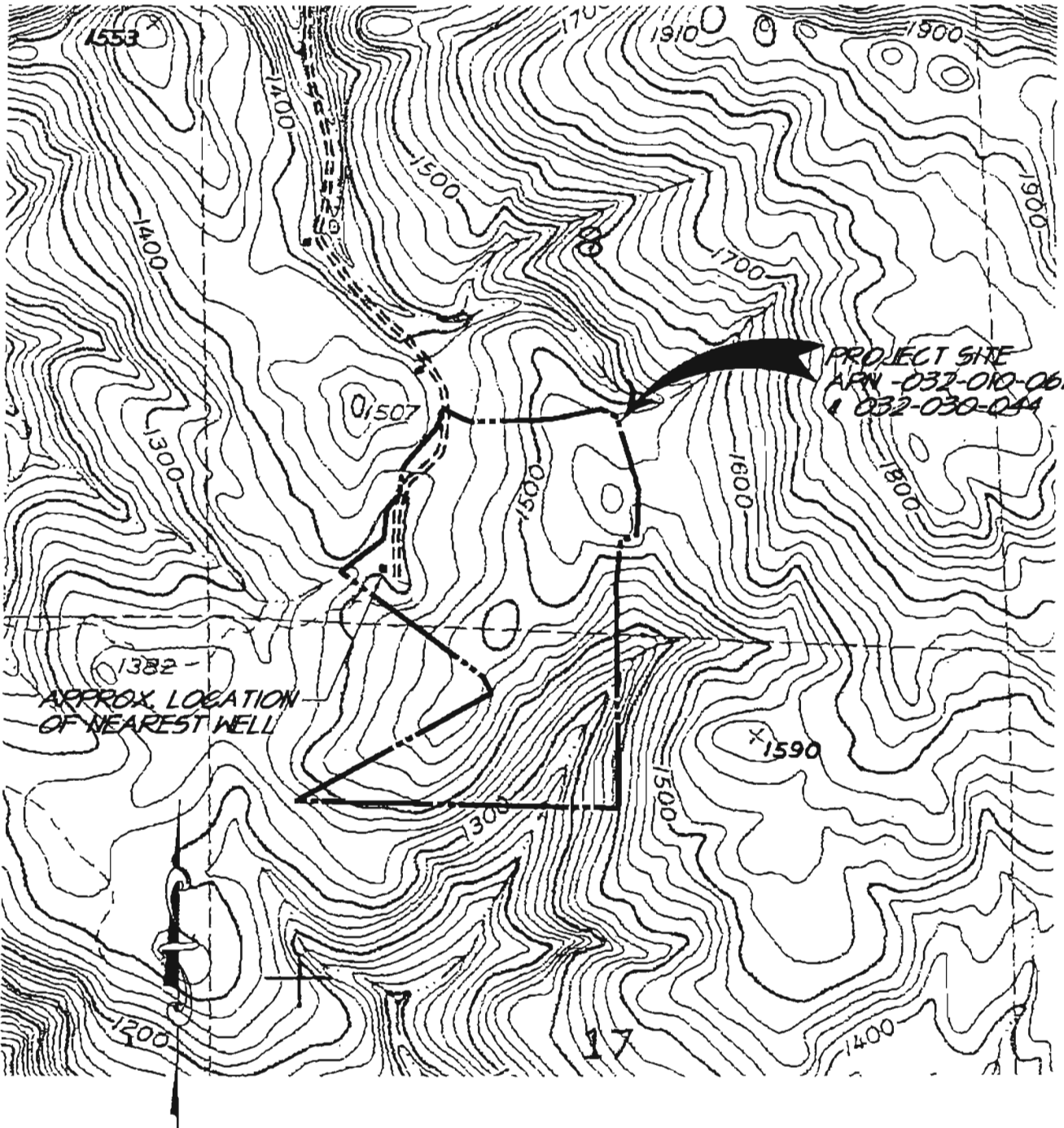
Provide any other information that may be significant to this analysis. For example, any calculations supporting your estimates, well test information including draw down over time, historical water data,

CONTINUUM WINERY
VICINITY MAP
NAPA COUNTY, CALIFORNIA



1541 Third Street
Napa, Calif. 94559
v 707.252.3301
f 707.252.4966

CONTINUUM WINERY
USGS MAP
NAPA COUNTY, CALIFORNIA



CONSULTING CIVIL ENGINEERS
**RIECHERS
SPENCE**
ASSOCIATES

1541 Third Street
Napa, Calif. 94559
v 707.252.3301
f 707.252.4966



#4109038.0
July 16, 2010

Kevin Berryhill
Napa County Public Works
1195 Third Street, Suite 210
Napa, Ca 94559

Re: Continuum Winery
Exception to Road and Street Standards for Existing Driveway
APN: 032-101-060 and 032-030-043

Dear Mr. Berryhill,

The Continuum Winery project will be pursuing a Major Modification of an existing Use Permit for 1677 and 1683 Sage Canyon Road, Napa County, on Pritchard Hill. The MM includes two parcels, the West parcel (APN 032-010-060 and 032-030-043 (SFAP)) and the East Parcel (APN 032-010-061 and 032-030-044 (SFAP)). As part of the MM the existing winery will be relocated from the West Parcel to the East with the abandonment of an existing residence. An existing roadway extending over 12,800 feet, about 2.4 miles, serves several parcels, including residential and winery uses. The Napa County Road and Street Standards, Section 12 & 14, requires a "common drive" to serve new commercial buildings. Common driveway standards require 18 feet paved all weather surfaces with 2 feet of shoulder, a minimum centerline turning radius of 50 feet and slopes of 20% maximum. Not all portions of the existing driveway meet the County Standards.

As part of the Major Modification application we are requesting an exception to the Road and Street Standards. The exception is based upon constraints from existing geographical features, trees, and topographical limitations as allowed by Resolution No. 06-198 Section D.1 & D.2. As part of this letter we are providing a road exhibit which delineates the extents of the requested exception. In all cases environmental conditions exist such as large trees, established drainage ways, and steep slopes, which prevent meeting the standard.

A site meeting was performed on November 3, 2009 with Nate Galambos, John McDowell and Peter Munoa regarding this exception request. This request conforms to that on-site coordination meeting to the maximum extent practicable. Modification to the Road and Street Standards are requested to improve the road as follows:

- | | |
|-------------------------------|---|
| Station 10+00 to 38+50 | Maintain existing conditions of 19 foot drivable width, 17 feet paved plus 2 foot shoulder. |
| Station 38+50 to 51+75 | A 20 feet drivable width with 12 to 15 feet paved and 5 to 8 foot shoulder. |

RECEIVED

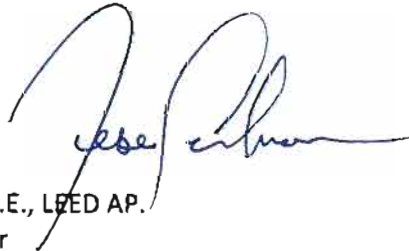
JUL 20 2010

NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT.

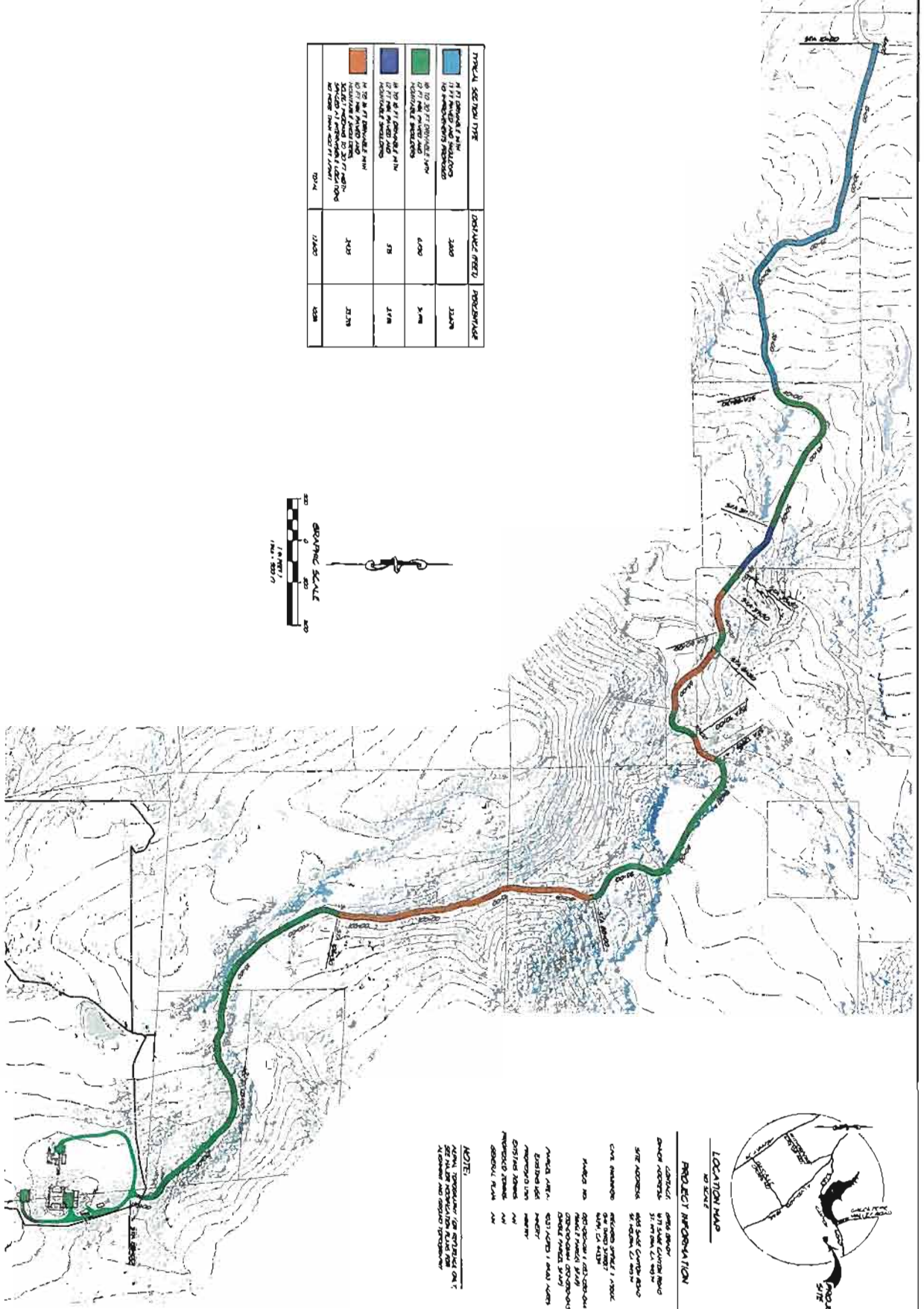
Station 51+75 to 55+00	A 16 to 18 feet drivable width with 12 to 15 feet paved and 1 to 6 foot shoulder.
Station 55+00 to 57+50	A 20 feet drivable width with 12 to 15 feet paved and 5 to 8 foot shoulder.
Station 57+50 to 60+00	A 15 to 16 feet drivable width with 12 to 13 feet paved and 2 to 4 foot shoulder.
Station 60+00 to 61+50	A 20 feet drivable width with 18 feet paved and 2 foot shoulder.
Station 61+50 to 67+00	Maintain existing conditions of 14 to 15 feet drivable width with 12 to 13 feet paved and 1 to 2 foot shoulder.
Station 67+00 to 70+00	A 20 feet drivable width with 16 to 20 feet paved and 0 to 4 foot shoulder. A temporary reduction in width at Station 69+25 to protect a 20" madrone.
Station 70+00 to 72+75	A 14 to 17 feet drivable width with a minimum of 14 feet paved, passing locations at inter-visible spacing with full width 20 foot drivable section at a maximum of 125 feet separation.
Station 72+25 to 88+00	An 18 to 20 feet drivable width with 11 to 14 feet paved and 4 to 7 foot shoulder. Temporary reduction in width to 15 feet at Station 76+00 to protect a 30" live oak.
Station 88+00 to 106+50	A 14 feet drivable width with 10 feet paved and 4 foot shoulder. Two select widening locations to full width 20 feet paved provided within 400 foot spacing.
Station 106+50 to 136+00	A 20 feet drivable width with 10 to 14 feet paved and 6 to 10 foot shoulder. Temporary reduction to 14 feet drivable width for Stations 113+60 to 114+70.

Thank you for your time in reviewing this matter. If you should have any questions or need additional information, please do not hesitate to contact me.

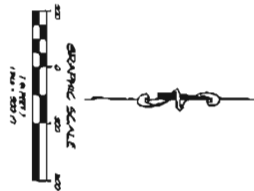
Respectfully,



Jesse Salmon, P.E., LEED AP.
Project Engineer
RCE 73775



PHYSICAL DESCRIPTION	DATE	PROPOSED
1. 10' BUFFER OF 20' BUFFER	2000	2000
2. 20' BUFFER OF 20' BUFFER	2000	2000
3. 20' BUFFER OF 20' BUFFER	2000	2000
4. 20' BUFFER OF 20' BUFFER	2000	2000
5. 20' BUFFER OF 20' BUFFER	2000	2000
6. 20' BUFFER OF 20' BUFFER	2000	2000
7. 20' BUFFER OF 20' BUFFER	2000	2000
8. 20' BUFFER OF 20' BUFFER	2000	2000
9. 20' BUFFER OF 20' BUFFER	2000	2000
10. 20' BUFFER OF 20' BUFFER	2000	2000



PROJECT INFORMATION

CLIENT: SUNSHINE
 PROJECT: SUNSHINE
 ADDRESS: SUNSHINE
 CITY: SUNSHINE
 COUNTY: SUNSHINE
 STATE: SUNSHINE

NOTES:

1. ALL DISTANCES ARE APPROXIMATE.
 2. ALL DISTANCES ARE APPROXIMATE.
 3. ALL DISTANCES ARE APPROXIMATE.

Map of Continuum Winery Road Exception Exhibit

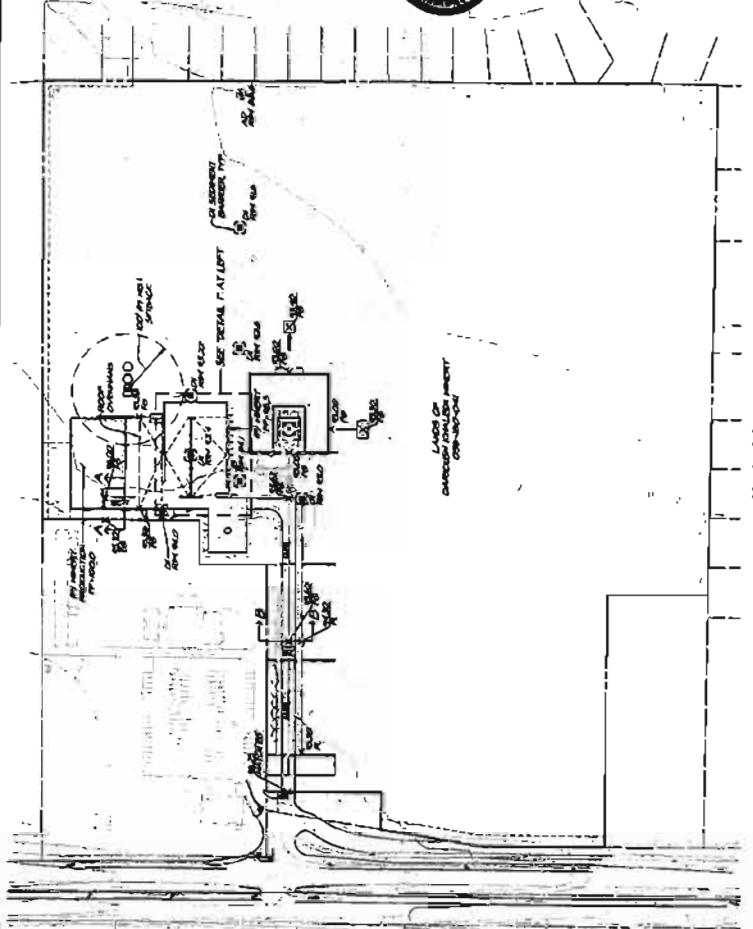
<p>CONTINUUM WINERY ROAD EXCEPTION EXHIBIT NAPA COUNTY, CALIFORNIA</p>			<p>DATE: 10/10/00 SHEET: 01 OF 01</p>
--	--	--	--

CAREVAN SERAI WINERY
 NAPA COUNTY
 GRADING AND EROSION CONTROL PLAN



UP2
 OF 4 SHEETS

NO.	REVISION	DATE
1	ISSUED FOR PERMITS	11/15/11
2	ISSUED FOR PERMITS	11/15/11
3	ISSUED FOR PERMITS	11/15/11
4	ISSUED FOR PERMITS	11/15/11
5	ISSUED FOR PERMITS	11/15/11
6	ISSUED FOR PERMITS	11/15/11
7	ISSUED FOR PERMITS	11/15/11
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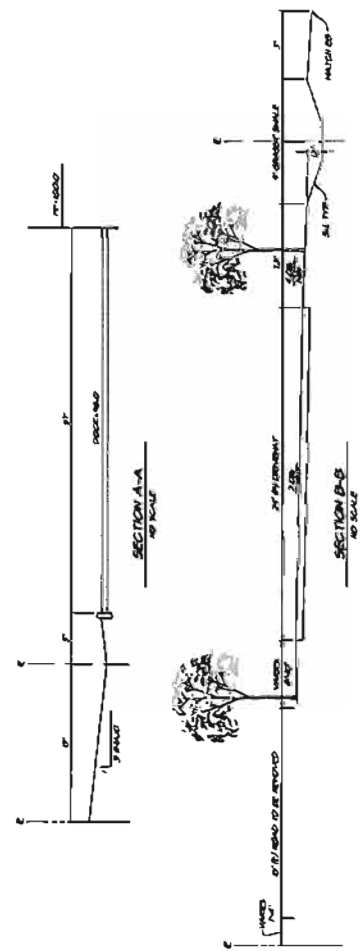
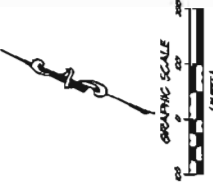
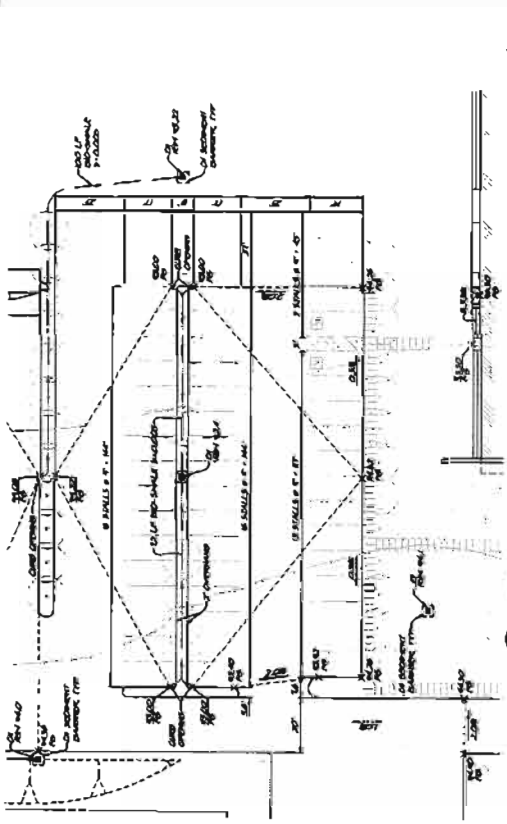


EARTHWORK QUANTITIES

ITEM	AMOUNT	UNIT
CUT	1,000.00	CY
FILL	1,000.00	CY
NET	0.00	CY



PRELIMINARY - NOT FOR CONSTRUCTION

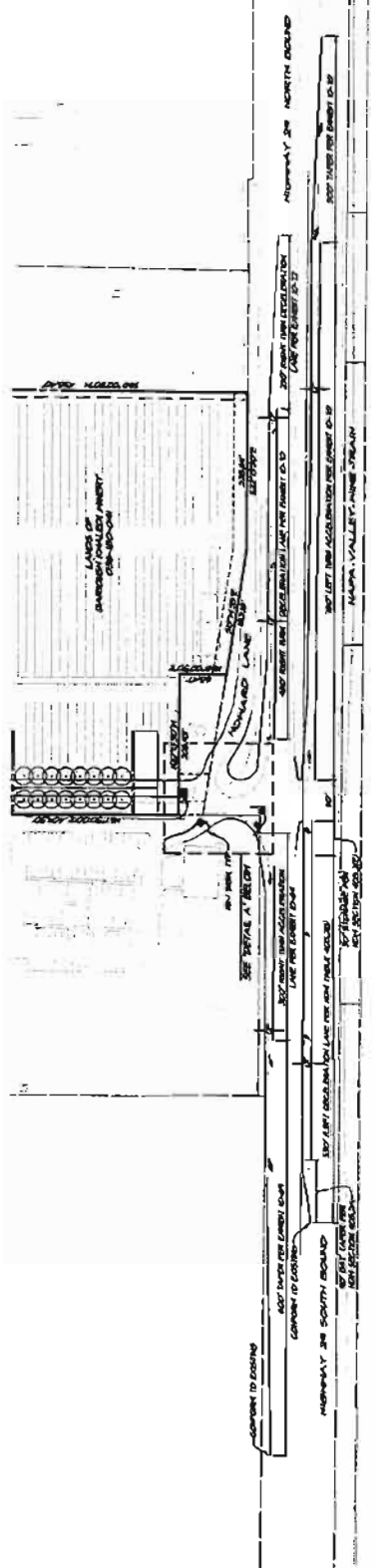


Prepared in Napa, California

CAREVAN SERAI WINERY
 OFF-SITE IMPROVEMENTS
 NAPA COUNTY
 CALIFORNIA

UP4
 SHEET NO.
 OF 4 SHEETS

DATE	BY	CHKD.	APP'D.
10/15/2019	J. B. [Signature]	[Signature]	[Signature]



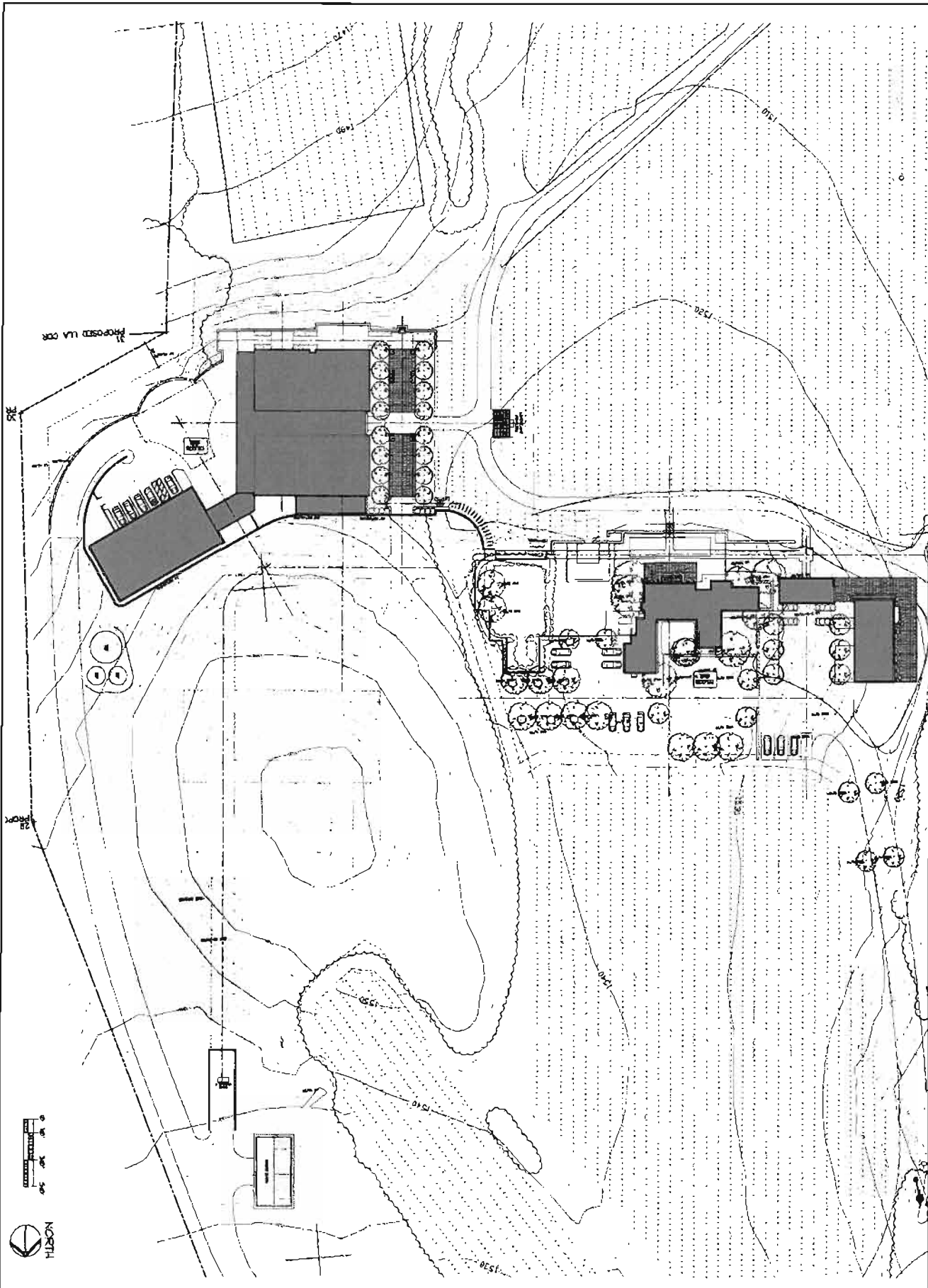
NOTE:
 REFER TO SHEET UP3



DETAIL A
 SCALE: 1" = 20'

PRELIMINARY - NOT FOR CONSTRUCTION

Based on Surveyed Paper 18 From Corner to Cycle



A1.2

Scale: 1" = 30'-0"

ROOF PLAN

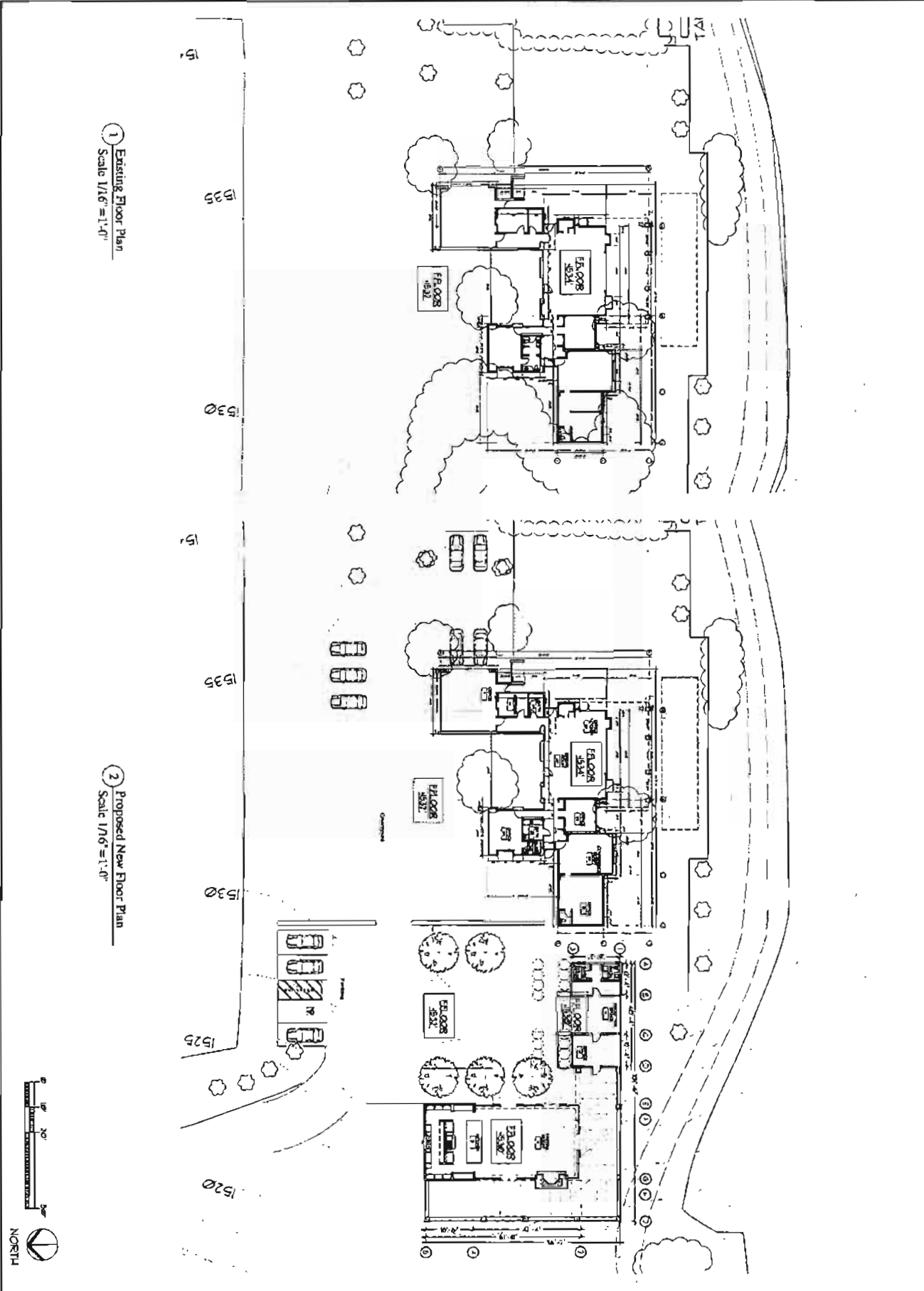
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11	12	13	14	15	16	17	18	19	20

Continuum Estate

1677 Sage Canyon Road
St. Helena, California

**BACKEN
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KROEGER**
ARCHITECTS

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1 Existing Floor Plan
Scale 1/16" = 1'-0"

2 Proposed New Floor Plan
Scale 1/16" = 1'-0"



NORTH

A2.1

HOSPITALITY
FLOOR PLAN
SCALE 1/16" = 1'-0"

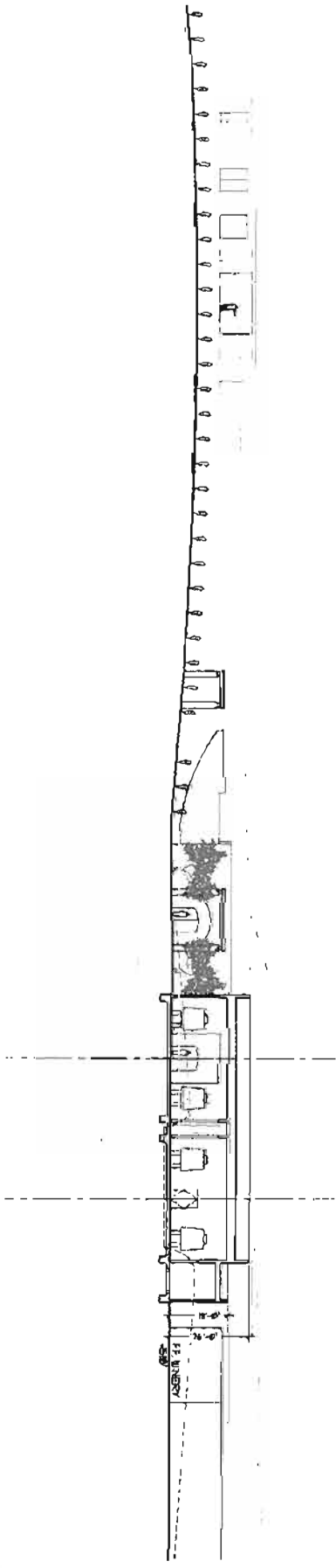
Project No.	10000
Client	Continuum
Architect	Backen Gillam & Kroeger
Date	10/10/11
Scale	1/16" = 1'-0"
Sheet No.	A2.1
Total Sheets	10

Continuum Estate
1470 Sage Canyon Road
St. Helena, California

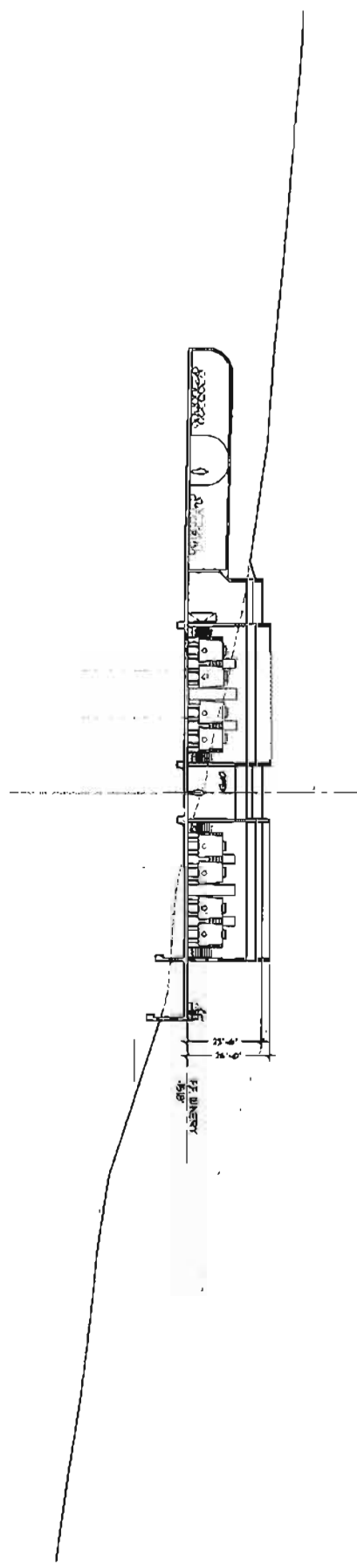
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GILLAM
KROEGER**
ARCHITECTS

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SECTION 2



SECTION 1



A3.0

SCALE - 1/16" = 1'-0"

VARIOUS SECTIONS

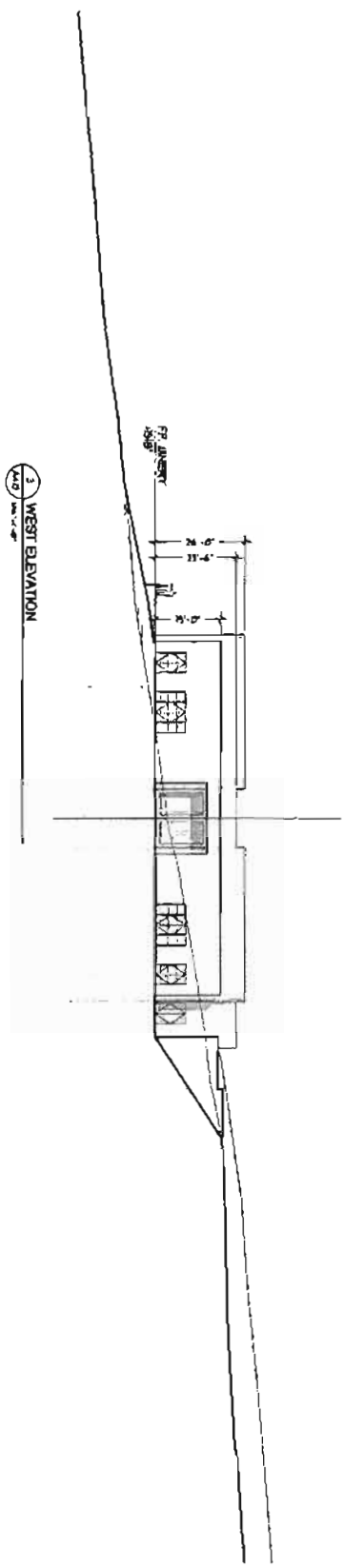
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Project	Continuum Estate
Location	1477 Sage Canyon Road, Santa Monica, California
Date	2011
Sheet	A3.0
Scale	1/16" = 1'-0"
Author	JK
Checker	JK
Printer	JK

Continuum Estate

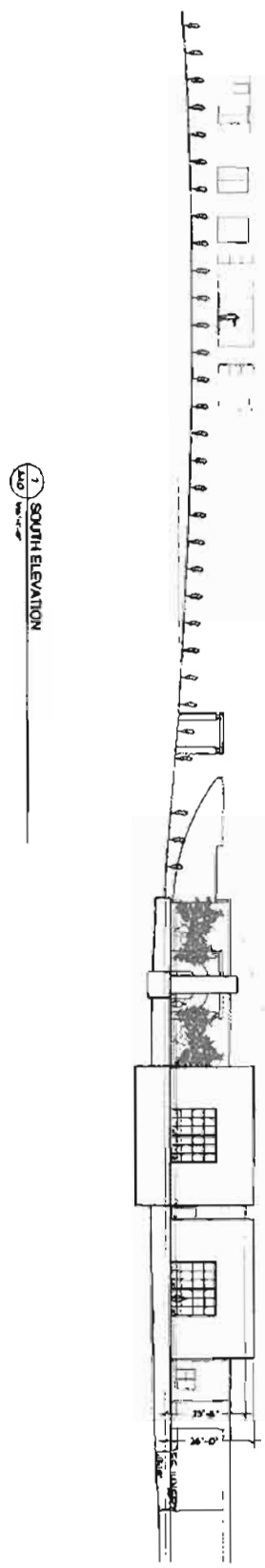
1477 Sage Canyon Road
Santa Monica, California

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KROEGER**
ARCHITECTS

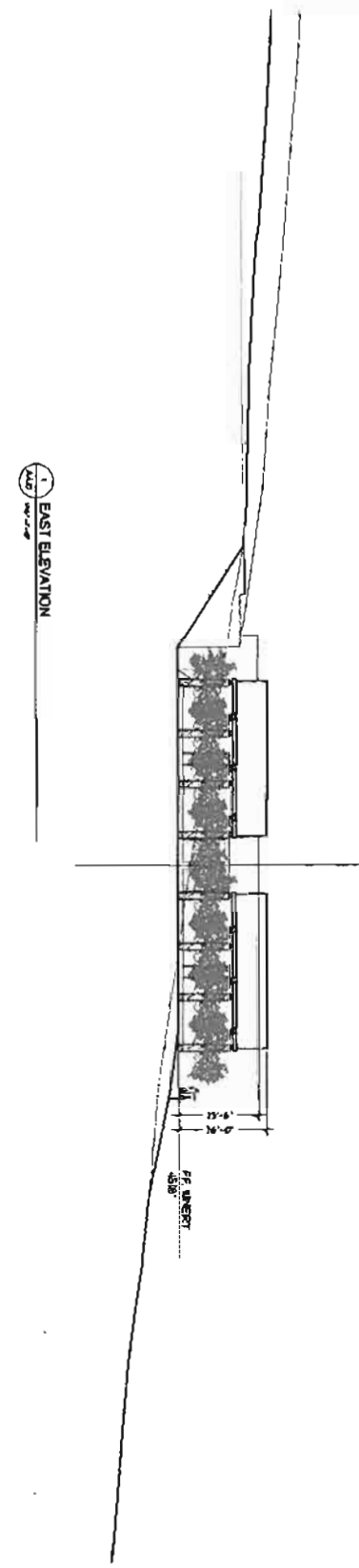
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1 WEST ELEVATION
1/16" = 1'-0"



2 SOUTH ELEVATION
1/16" = 1'-0"



3 EAST ELEVATION
1/16" = 1'-0"

A4.0

SCALE 1/16" = 1'-0"

WINERY
EXTERIOR
ELEVATIONS

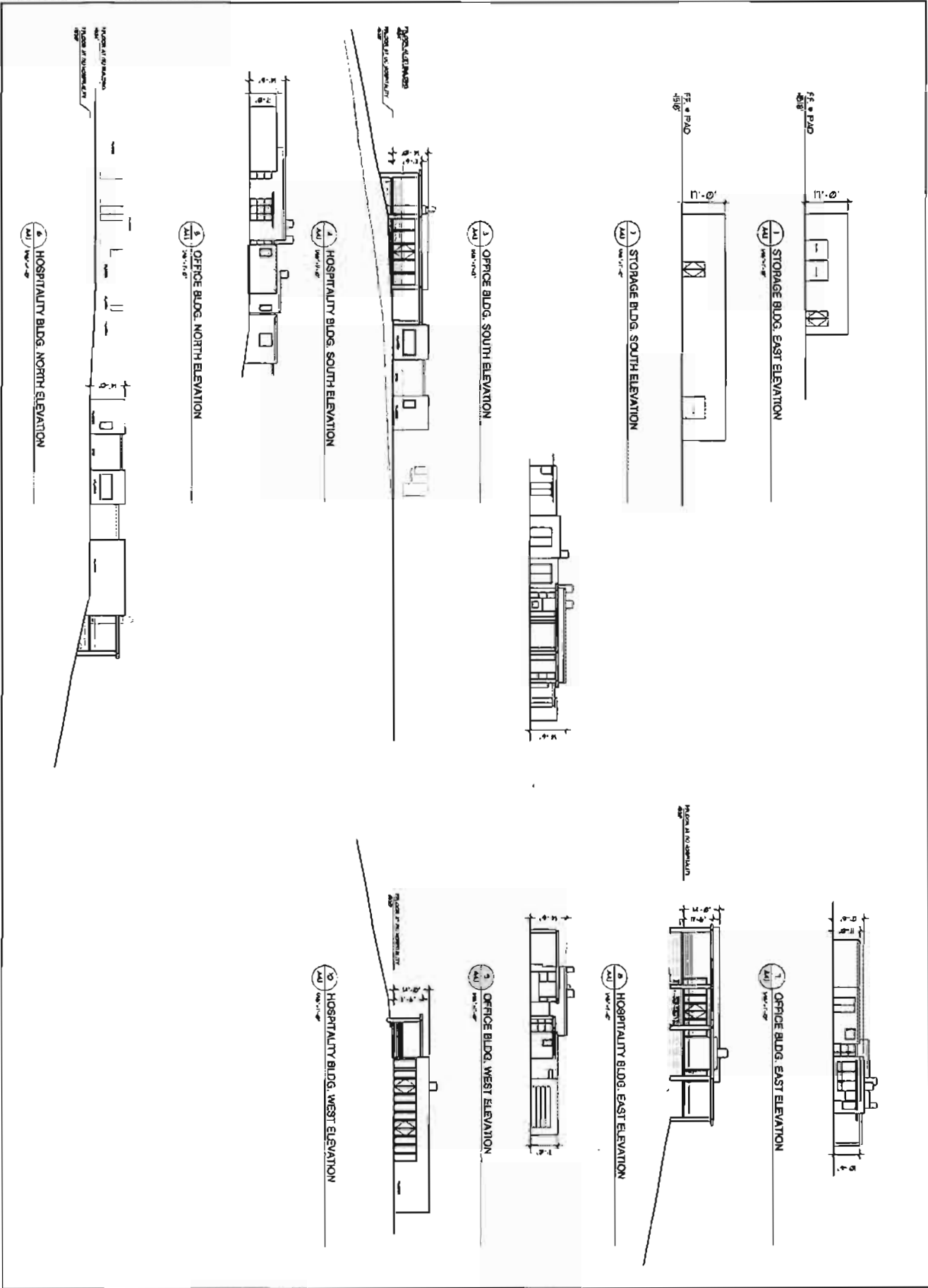
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97	REVISED	10/18/18
98	REVISED	11/18/18
99	REVISED	12/18/18
100	REVISED	01/19/19

Continuum Estate

1677 Sage Canyon Road
St. Helena, California

BACKEN
GILLAM
KROEGER
architects

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<p>BACKEN GILLAM KROEGER ARCHITECTS</p> <p>1677 Sage Canyon Road St. Helena, California</p>	<p>Continuum Estate</p>	<p>These documents are the property of Backen Gillam Kroeger Architects. Any reproduction without the express written consent of Backen Gillam Kroeger Architects is prohibited. For use on other projects.</p>
<p>Project: Continuum Estate Location: St. Helena, CA Date: 08/11/11</p>	<p>SCALE: 1/16" = 1'-0"</p> <p>STORAGE BLDG. AND HOSPITALITY ELEVATIONS</p>	<p>A4.1</p>

