



FILE # P10-00400

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: 12-22-10
TYPE OF APPLICATION: MAJOR U.P. Date Published: _____
REQUEST: convert small winery exemption Date Complete: _____
to full Use Permit.

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

PROJECT NAME: Diamond Heights Winery

Assessor's Parcel #: 020-430-007 Existing Parcel Size: 41.5 acres

Site Address/Location: 255 Petrified Forest Rd. Calistoga CA 94515
No. Street City State Zip

Property Owner's Name: Diamond Heights Winery, LLC

Mailing Address: 900 Veterans Blvd., Suite 500, Redwood City CA 94063
No. Street City State Zip

Telephone #: (650) 365-5341 Fax #: (650) 364-1665 E-Mail: mike@redwoodmortgage.com

Applicant's Name: Diamond Heights Winery

Mailing Address: 900 Veterans Blvd., Suite 500, Redwood City CA 94063
No. Street City State Zip

Telephone #: (650) 365-5341 Fax #: (650) 364-1665 E-Mail: mike@redwoodmortgage.com

Status of Applicant's Interest in Property: Owner

Representative Name: Gregory Sterling

Mailing Address: 718 University Ave., Suite 213, Los Gatos, CA 95032
No. Street City State Zip

Telephone #: (408) 354-9797 Fax #: (408) 354-9701 E-Mail: gsterling@receiversinc.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.

[Signature]
Signature of Property Owner Date

[Signature]
Signature of Applicant Date

By: Michael Burwell
Print Name
Its: Managing Member

By: Michael Burwell
Print Name
Its: Managing Member

TO BE COMPLETED BY CONSERVATION, DEVELOPMENT AND PLANNING DEPARTMENT

*Application Fee Deposit: \$ _____ Receipt No. _____ Received by: ST Date: 12/22/10

*Total Fees will be based on actual time and materials



ENTERRA

Associates, Inc.

Consulting Civil Engineers and Land Planners

PROPOSAL STATEMENT

Diamond Heights Winery Use Permit

(Revised 6/6/11)

Applicant/Agent: Diamond Heights Winery, LLC
900 Veterans Boulevard, Suite 500
Redwood City, CA 94063

Owner: Diamond Heights Winery, LLC
900 Veterans Boulevard, Suite 500
Redwood City, CA 94063

Engineer: Enterra Associates
1585 Terrace Way, #418
Santa Rosa, CA 95404

Location: 255 Petrified Forest Road
Calistoga, CA 94515

APN: Napa County APN 020-430-007

Site Size: 41.5 acres

Zoning: Agricultural Watershed (AW)

Proposal: Use Permit for a 20,000 gallon/year winery to include tours and tastings by appointment only, and limited special events.

1. PROJECT DESCRIPTION

1.1 SETTING

Location

The proposed Diamond Heights Winery is located along the south side of Petrified Forest Road in Calistoga, California, approximately 1.6 miles west of Franz Valley Road. The subject parcel currently supports a single-family residence, winery building, case goods storage, crush pad, second unit, several outbuildings, well, water tanks, and approximately 10 acres of vineyard. The facility is accessed directly from Petrified Forest Road along an existing gravel access drive that is shared with the adjacent property to the south.

Historic and Existing Uses

The subject property has been farmed historically with varying crops and livestock over the years. It contains several buildings that were constructed in the last 1800's and early 1900's, including the residence, winery, case goods building, and barn. The property and existing winery facilities were originally approved by Napa County in 1985 under the Small Winery Use Permit Exemption and subsequently in August 2006 under a separate Use Permit. The 2006 Use Permit modification has since expired.

With respect to existing onsite improvements, a gravel driveway extending from Petrified Forest Road terminates within a parking area and turnaround just outside the current winery office building. The 1650 lineal foot access drive and parking lot will be improved at the direction of County staff to meet current standards. No changes are proposed to the existing structures to support the proposed Use Permit... A location sign at the end of the property entrance will be replaced with the current property owner's identification and address. The agricultural uses, both past and present, are consistent with the Napa County AW zoning.

Topography

Topographically, the subject property is made up of gentle to moderate slopes sweeping northeasterly. Elevations range from ± 700 msl along the Petrified Forest Road frontage to ± 1000 msl near the ridgeline that forms the southwest property corner.

Vegetation

Site vegetation consists primarily of vineyard, scattered fir and oak trees, and some madrone. Approximately 10 acres of the site have been developed within the 41.5-acre subject parcel.

Drainage

The improved portion of the property drains by sheet flow in a northeasterly direction towards the middle of the northern property frontage along Petrified Forest Road. The access drive, including its existing culverts, drains to this location through a heavily vegetated unidentified swale.

Surrounding Land and Land Uses

The property site and surrounding lands are designated Agricultural Watershed (AW) on the Napa County General Plan land use map. The land uses in the area are a mix of agriculture and rural residential development. Parcelization varies considerably with properties range from 10 acres to over 40 acres in size.

1.2 PROJECT STATEMENT

Diamond Heights Winery, LLC, is requesting approval for a 20,000 gallon/year winery Use Permit to include tours and tastings by appointment for up to 15 visitors/day. They are also requesting approval for three private events (40 people maximum each), one larger single event of up to a maximum of 100 people, and one wine auction event up to 25 guests. Food for the proposed events would be catered (as opposed to being prepared onsite). They would also like approval to modify the existing monument sign at the property entrance.

The prior winery was established as a full crushing, fermenting, bottling and ageing facility to support grapes from the on-site vineyards and several small lots from offsite locations. The winery emphasizes natural winemaking techniques. Stems, skins and grape residue are returned to the vineyard after processing. Grapes are fermented in a combination of open and closed fermenters and/or oak barrels. All wines are aged in barrels and subsequently bottled on site. Case goods are also stored on site.

The overall winery facility is located within three of the six separate buildings, none of which are proposed for change or modification as part of this proposal. Tastings will occur within the existing office and gallery location.

1.3 DETAILED PROJECT DESCRIPTION

Traffic/Circulation

The proposed winery and tasting room are accessed from an existing driveway located just off of Petrified Forest Road, northwest of the town of Calistoga. All necessary upgrades to the access drive shall be made to comply with the county's Fire Safe Standards following approval of the Use Permit and its respective conditions.

For the sake of entrance design and preliminary traffic analysis, it is anticipated that the balance of the visitors will access the property equally from both directions of Petrified Forest Road.

The existing driveway and gravel vineyard road will be used for access and on-site circulation. A 15-space parking lot sufficient to accommodate visitors and employees will be designed in the vicinity of the tasting room. This design will include ADA accessible features to link the path of travel from the parking lot to the tasting room and "public" spaces associated with the winery. Existing overflow parking will be located along the perimeter and outside of the emergency access.

Anticipated Traffic Impact.

Traffic increase along Petrified Forest Road as a result of the proposed use permit is expected to be minimal due to the proposed scale of visitation, the limited market activities, and the existence of a turn lane and respective acceleration/deceleration tapers along Petrified Forest Road. Traffic projections are shown below per Sonoma County guidelines:

- **Traffic with proposed tours and tastings (per week):**

Type of trip	Vehicles/Week
a. Average number of non-grape deliveries	7
b. Four full time and two part time employees	84
c. Single-family residence (2 occupants@ 6/day)	42
d. Average number of visitors per week (@15/day)	105

Total estimate weekly trips with tastings/tours: 238 trips/week

Waste Disposal

Additional flows and current domestic sanitary wastewater will be treated and discharged via installation of a new standard septic system, while winery process wastewater will continue to be treated and discharged through an existing standard septic system located behind the winery.

The main components of the domestic, standard septic system will be a 1,500 gallon capacity septic tank and 400 lineal feet of leach line (primary plus reserve). The existing leach field required to serve the winery flows is located northwest of the existing driveway, with another approved disposal area near the agricultural avenue that traverses the northern portion of the parcel. Additional guest use of the facility during special events will be supported by portable toilets.

Water Supply

Water supply will be accommodated by the existing onsite well, currently producing approximately 20 gpm and stored in the existing 15,000 gallon water storage tanks.

Operations

The proposed winery is a full crushing, fermenting, bottling, ageing and storage facility. Limited winery tours and tasting by appointment have been requested, along with several small special events.

Hours of Operation: While the general winery operates between the hours of 8:00 am and 5:00pm, the hours of operation for the tasting room will be from 10:00am to 4:00pm, 7 days a week.

Number of Employees: There will be 4 full time employees. 2 additional part time employees will be added during harvest.

Architecture, Building Materials and Lighting

No changes to the facility's structures or architecture are proposed with the requested Use permit application. Remodeling of an existing addition located behind the winery office will be completed as a part of the project, along with building code upgrades as required.

Coverage has been added to the existing crush pad, along with the proposed trash enclosure.

Drainage and Grading

Grading and drainage modifications will be made to the existing access drive and parking lot as required by the conditions of approval to meet current Fire Safe Standards and Public Works requirements. Refer to the project site plan for specific limits of shoulder grading and earthwork to achieve the required width of 20 feet.

Fencing

Other than the existing deer fencing in or around the vineyard, no new fencing is proposed as a part of this proposal.

Trash Enclosures

Trash is collected within the main building receiving area for pick up by the local waste pickup or by owner off haul to the local Dump. A covered trash enclosure is proposed behind the existing garage.

Signage

The primary signage consists of an existing monument sign at the Petrified Forest Road entry, conforming to County sign standards. A replacement sign representing the new ownership is proposed along with low-level post and panel signs on site to direct visitors and winery related vehicles.

Water Usage

Water will be used for employee restrooms, wine making processes, fire protection, and irrigation.

Bicycle Parking

Bicycle parking is provided in the parking lot in a designated area.

Existing Trees

There is a variety of existing trees on site, including pine, fir, madrone, and oak. Where possible, all trees will remain unless dictated by design constraints to meet the County's conditions of approval related to this Use Permit modification.

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.

Diamond Heights Winery LLC

by Matt R. [Signature]

Signature

12-17-10

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.

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

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):

PROPOSED: TOURS AND TASTINGS BY APPOINTMENT ONLY
ANNUAL OPEN HOUSE (100 PERSONS)
THREE PRIVATE WINE CLUB EVENTS (40 PEOPL/EVENT)
WINE AUCTION LUNCH (25 PEOPLE)

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): CATERED WINE AUCTION LUNCH

4. **Production Capacity.**
a. existing capacity: 20,000 GAL/YR date authorized: JANUARY 15, 1985
b. current maximum actual production (year): 20,000 GAL/YR ()
c. proposed capacity: 20,000 GAL/YR (NO CHANGE)

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

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: 36,491
 - b. percent of total parcel 1.57

8. **Production Facility.** (see c below – include the square footage of all floors for each structure)
 - a. square feet: 19,363

9. **Accessory Use.** (see d below – maximum permitted 40% of the production facility)
 - a. square feet: 1039
 - b. percent of production facility 0.05

Marketing Definition: (County Code 18.08.370)

Marketing of Wine – "Marketing of wine" means any activity of a winery which is conducted at the winery on a prearranged basis for the education and development of customers and potential customers with respect to wine which can be sold at the winery on a retail basis pursuant to Chapters 18.16 and 18.20. Marketing of wine may include cultural and social events directly related to the education and development of customers and potential customers provided such events are clearly incidental, related and subordinate to the primary use of the winery. Marketing of wine may include food service, including food and wine pairings, where all such food service is provided without charge except to the extent of cost recovery.

Business events are similar to cultural and social events, in that they will only be considered as "marketing of wine" if they are directly related to the education and development of customers and potential customers of the winery and are part of a marketing plan approved as part of the winery's use permit. Marketing plans in their totality must remain "clearly incidental, related and subordinate to the primary operation of the winery as a production facility" (subsection (G)(5) of Sections 18.16.030 and subsection (I)(5) of 18.20.030). To be considered directly related to the education and development of customers or potential customers of the winery, business events must be conducted at no charge except to the extent of recovery of variable costs, and any business content unrelated to wine must be limited. Careful consideration shall be given to the intent of the event, the proportion of the business event's non-wine-related content, and the intensity of the overall marketing plan.

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.

INFORMATION SHEET

I. USE

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

PROPOSED TOURS AND TASTINGS (BY APPOINTMENT ONLY) WITH SPECIAL EVENTS.

B. Project Phases: [X] one [] two [] more than two (please specify):

C. Estimated Completion Date for Each Phase: Phase 1: 12/11 Phase 2:

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

E. Related Necessary On- And Off-Site Concurrent or Subsequent Projects: ANY CONDITIONAL REQUIREMENTS FOR APPROVAL

F. Additional Licenses/Approval Required:

District: NA Regional: NA State: NA Federal: NA

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

A. Floor Area/Impervious area of Project (in square ft): 12,035 Proposed total floor area on site: 10,735 Total development area (building, impervious, leach field, driveway, etc.): 73,000 SF FOR WINERY USE New construction: 0

existing structures or portions thereof to be utilized: 3

existing structures or portions thereof to be moved: NONE

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

living: 2840 storage/warehouse: 11,485 offices: 584 sales: 390 caves: 0 other: septic/leach field: 2000 roads/driveways: 61,400

C. Maximum Building Height: existing structures: 23'-8" new construction: NA

D. Type of New Construction (e.g., wood-frame): NA

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

F. Type of Exterior Night Lighting Proposed: COVERED/INCANDESCENT

G. Viewshed Ordinance Applicable (See County Code Section 18.106): [] Yes [X] 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

A. Total On-Site Parking Spaces:

Existing

Proposed

B. Customer Parking Spaces:

C. Employee Parking Spaces:

D. Loading Areas:

Table with 2 columns: Existing, Proposed. Row D shows 1 in both columns.

IV. TYPICAL OPERATION

	Existing	Proposed
A. Days of Operation:	<u>7</u>	<u>7</u>
B. Expected Hours of Operation:	<u>8:00AM - 5:00PM</u>	<u>8:00AM - 5:00PM</u>
C. Anticipated Number of Shifts:	<u>1</u>	<u>1</u>
D. Expected Number of Full-Time Employees/Shift:	<u>4</u>	<u>4</u>
E. Expected Number of Part-Time Employees/Shift:	<u>2</u>	<u>2</u>
F. Maximum Number of Visitors		
• busiest day:	<u>15</u>	<u>15</u>
• average/week:	<u>40</u>	<u>60</u>
G. Anticipated Number of Deliveries/Pickups		
• busiest day:	<u>3</u>	<u>3</u>
• average/week:	<u>7</u>	<u>10</u>

V. SUPPLEMENTAL INFORMATION FOR SELECTED USES

A. Commercial Meeting Facilities
Food Serving Facilities

• restaurant/deli seating capacity:	<u>NA</u>
• bar seating capacity:	<u>NA</u>
• public meeting room seating capacity:	<u>NA</u>
• assembly capacity:	<u>NA</u>

B. Residential Care Facilities (6 or more residents)
Day Care Centers

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

WATER SUPPLY/WASTE DISPOSAL INFORMATION SHEET

I. WATER SUPPLY	Domestic	Emergency
A. Proposed source of Water (eg., spring, well, mutual water company, city, district, etc.):	<u>(E) WELL</u>	<u>(E) 15,000 GAL. STORAGE TANK</u>
B. Name of Proposed Water Supplier (if water company, city, district): annexation needed?	<u>NA</u> <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<u>NA</u> <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
C. Current Water Use (in gallons/day): Current water source:	<u>(E) WELL</u>	<u>(E) STORAGE TANK</u>
D. Anticipated Future Water Demand (in gallons/day):	<u>1017 gpd</u>	<u>0</u>
E. Water Availability (in gallons/minute):	<u>20 GPM</u>	<u>20 GPM</u>
F. Capacity of Water Storage System (gallons):	<u>15,000 GAL</u>	<u>15000 GAL</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	Domestic (sewage)	Other (please specify)
A. Disposal Method (e.g., on-site septic system on-site ponds, community system, district, etc.):	<u>ON SITE SEPTIC</u>	<u>NA</u>
B. Name of Disposal Agency (if sewage district, city, community system): annexation needed?	<u>NA</u> <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<u>NA</u> <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
C. Current Waste Flows (peak flow in gallons/day):	<u>150 gpd</u>	<u>0</u>
D. Anticipated Future Waste Flows (peak flows in gallons/day):	<u>1245 gpd</u>	<u>0</u>
E. Future Waste Disposal Capacity (in gallons/day):	<u>3000 gpd.</u>	<u>0</u>
III. SOLID WASTE DISPOSAL		
A. Operational Wastes (on-site, landfill, garbage co., etc.):	<u>GARBAGE CO.</u>	<u>NA</u>
B. Grading Spoils (on-site, landfill, construction, etc.):	<u>NA</u>	<u>NA</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>NA</u>	<u>NA</u>
B. Name of Disposal Agency (if landfill, garbage co., private hauler, etc.):	<u>NA</u>	<u>NA</u>



ROBERT J. PETERSON, P.E.
Director of Public Works
County Surveyor-County-Engineer
Road Commissioner

COUNTY of NAPA

DONALD G. RIDENHOUR, P.E.
Assistant Director of Public Works

WATER AVAILABILITY ANALYSIS PHASE 1 STUDY

Introduction: As an applicant for a permit with Napa County, it has been determined that Chapter 13.15 of the Napa County Code is applicable to approval of your permit. One step of the permit process is to adequately evaluate the amount of water your project will use and the potential impact your application might have on the static groundwater levels within your neighborhood. The public works department requires that a Phase 1 Water Availability Analysis (WAA) be included with your application. The purpose of this form is to assist you in the preparation of this analysis. You may present the analysis in an alternative form so long as it substantially includes the information required below. Please include any calculations you may have to support your estimates.

The reason for the WAA is for you, the applicant, to inform us, to the best of your ability, what changes in water use will occur on your property as a result of an approval of your permit application. By examining the attached guidelines and filling in the blanks, you will provide the information we require to evaluate potential impacts to static water levels of neighboring wells.

Step #1:

Provide a map and site plan of your parcel(s). The map should be an 8-1/2"x11" reproduction of a USGS quad sheet (1:24,000 scale) with your parcel outlined on the map. Include on the map the nearest neighboring well. The site plan should be an 8-1/2"x11" site plan of your parcel(s) with the locations of all structures, gardens, vineyards, etc in which well water will be used. If more than one water source is available, indicate the interconnecting piping from the subject well to the areas of use. Attach these two sheets to your application. If multiple parcels are involved, clearly show the parcels from which the fair share calculation will be based and properly identify the assessors parcel numbers for these parcels. Identify all existing or proposed wells

Step #2: Determine total parcel acreage and water allotment factor. If your project spans multiple parcels, please fill a separate form for each parcel.

Determine the allowable water allotment for your parcels:

Parcel Location Factors

The allowable allotment of water is based on the location of your parcel. There are 3 different location classifications. Valley floor areas include all locations that are within the Napa Valley, Pope Valley and Carneros Region, except for areas specified as groundwater deficient areas. Groundwater

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

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

Assessors Parcel Number(s)	Parcel Size (A)	Parcel Location Factor (B)	Allowable Water Allotment (A) X (B)
020-430-007	41.5 AC	0.5 AC-FT/ACRE	20.7 AC-FT/YR

Step #3:

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

EXISTING USE:

Residential 1.0 af/yr
 Farm Labor Dwelling _____ af/yr
 Winery 0.53 af/yr
 Commercial 0.06 af/yr
 Vineyard* 5.0 af/yr
 Other Agriculture _____ af/yr
 Landscaping 0.25 af/yr
 Other Usage (List Separately):
 _____ af/yr
 _____ af/yr
 _____ af/yr

PROPOSED USE:

Residential 1.0 af/yr
 Farm Labor Dwelling _____ af/yr
 Winery 0.53 af/yr
 Commercial 0.06 af/yr
 Vineyard* 5.0 af/yr
 Other Agriculture _____ af/yr
 Landscaping 0.25 af/yr
 Other Usage (List Separately):
 _____ af/yr
 _____ af/yr
 _____ af/yr

TOTAL: 6.84 af/yr
 TOTAL: 2.2 MIL gallons**

TOTAL: 6.84 af/yr
 TOTAL: 2.2 MIL 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 (X) Equal

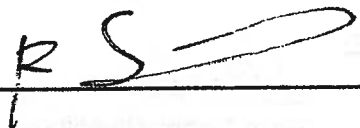
Step #4:

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

visual observations of water levels, well drilling information, changes in neighboring land uses, the usage of other water sources such as city water or reservoirs, the timing of the development, etc. Use additional sheets if necessary.

REFER TO ATTACHED ANALYSIS.

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

Signature:  Date: 11/29/10 Phone: (707) 544-6351



Attachment A: Estimated Water Use Guidelines

Typical Water Use Guidelines:

Primary Residence	0.5 to 0.75 acre-feet per year (includes some landscaping)
Secondary Residence	0.20 to 0.30 acre-feet per year
Farm Labor Dwelling	0.06 to 0.10 acre-feet per person per year

Non-Residential Guidelines:

Agricultural:

Vineyards	
Irrigation only	0.2 to 0.5 acre-feet per acre per year
Heat Protection	0.25 acre feet per acre per year
Frost Protection	0.25 acre feet per acre per year
Farm Labor Dwelling	0.06 to 0.10 acre-feet per person per year
Irrigated Pasture	4.0 acre-feet per acre per year
Orchards	4.0 acre-feet per acre per year
Livestock (sheep or cows)	0.01 acre-feet per acre per year

Winery:

Process Water	2.15 acre-feet per 100,000 gal. of wine
Domestic and Landscaping	0.50 acre-feet per 100,000 gal. of wine

Industrial:

Food Processing	31.0 acre-feet per employee per year
Printing/Publishing	0.60 acre-feet per employee per year

Commercial:

Office Space	0.01 acre-feet per employee per year
Warehouse	0.05 acre-feet per employee per year

TRAFFIC INFORMATION

Project Trip Generation							
	Personnel / Visitors				Vehicle Trips		
	Operations Daily M-F	Marketing Events		Operations Daily M-F	Marketing Events		
		Minimum	Maximum		Minimum	Maximum	
Operating Hours	B-5		B-5				
Employees				Employee Trips			
Full-Time	4		4	Full-Time	16		16
Seasonal Peak	2		2	Seasonal Peak	8		8
Peak Hours				Peak Hours			
Total Employees	6		6	Total Employee Trips	24		24
Event Support Staff				Event Support Staff			
Full-Time				Full-Time			
Seasonal Peak				Seasonal Peak			
Total Support Staff				Total Support Staff Trips			
Visitors	15		40	Visitor Trips	6		16
Peak Hours	6		20	Peak Hours	4		13
Total Visitors	21		40	Total Visitor Trips	13		16
				Total Trucks - Deliveries, Shipping, etc. Trips	4		3
Grand Total	24		46				
Provide supporting documentation for trip generation rates							
Submit separate spreadsheets for existing & proposed operations, include a trip generation grand total.							

	Number of People Onsite				
	Full-Time	Peak	Marketing Events	Marketing Events	Marketing Events
No. Employees	6	6	6	6	6
Support Staff, caterers, clean-up, etc.			3	3	3
Visitors	15	15	25	40	100
Residents	2	2	2	2	2
Grand Total	23	23	36	51	111

APPS-Traffic Information

TRAFFIC INFORMATION FOR CALTRANS REVIEW

Application should include:

Project Location

- Site Plan showing all driveway location(s)
- Show detail of Caltrans right-of-way
- Aerial photo at a readable scale

Trip Generation Estimate

- Spreadsheet for winery applications
 - Provide separate spreadsheets for existing and proposed operations

Caltrans Information Sources

- Traffic Impact Study Guide
- 2001 Traffic Volumes on California State Highways
- Highway Design Manual
- Traffic manual

NAPA COUNTY WINERY TRAFFIC GENERATION CHARACTERISTICS

EMPLOYEES:

Half-hour lunch: All - 2 trips/day (1 during weekday PM peak)
Hour lunch: Permanent Full-Time - 3.2 trips/day (1 during weekday PM peak)
Permanent Part-Time - 2 trips/day (1 during weekday PM peak)
Seasonal: 2 trips/day (0 during weekday PM peak)—crush
see full time above—bottling
Auto Occupancy: 1.05 employees/auto

VISITORS:

Auto occupancy: Weekday - 2.6 visitors/auto Weekend - 2.8 visitors/auto
Peaking Factors:
Peak Month: 1.65 x average month
Average Weekend: 0.22 x average month
Average Saturday: 0.53 x average weekend
Peak Saturday: 1.65 x average Saturday
Average Sunday: 0.8 x average Saturday
Peak Sunday: 2.0 x average Sunday
Peak Weekend Hour: Winery (3-4 PM) - 0.57 x total for weekend day involved
Average 5-Day Week (Monday-Friday) - 1.3 x average weekend
Average Weekday: 0.2 x average 5-day week
Peak Weekday Hour: Winery (3-4 PM) - 0.57 x total for weekday involved
Roadway PM Peak(4-5 PM?) - 0.38 x total for weekday involved

SERVICE VEHICLES:

Grapes (36 days (6weeks)/season): 1.52 trips/1000 gals/season (4 ton loads assumed)
Materials/Supplies (250 days/yr): 1.47 trips/1000 gals/yr
Case Goods (250 days/yr): 0.8 trips/1000 gal/yr

APPS-Traffic info/char

INDEMNIFICATION AGREEMENT

Pursuant to Chapter 1.30 of the Napa County Code, as part of the application for a discretionary land use project approval for the project identified below, Applicant agrees to defend, indemnify, release and hold harmless Napa County, its agents, officers, attorneys, employees, departments, boards and commissions (hereafter collectively "County") from any claim, action or proceeding (hereafter collectively "proceeding") brought against County, the purpose of which is to attack, set aside, void or annul the discretionary project approval of the County, or an action relating to this project required by any such proceeding to be taken to comply with the California Environmental Quality Act by County, or both. This indemnification shall include, but not be limited to damages awarded against the County, if any, and cost of suit, attorneys' fees, and other liabilities and expenses incurred in connection with such proceeding that relate to this discretionary approval or an action related to this project taken to comply with CEQA whether incurred by the Applicant, the County, and/or the parties initiating or bringing such proceeding. Applicant further agrees to indemnify the County for all of County's costs, attorneys' fees, and damages, which the County incurs in enforcing this indemnification agreement.

Applicant further agrees, as a condition of project approval, to defend, indemnify and hold harmless the County for all costs incurred in additional investigation of or study of, or for supplementing, redrafting, revising, or amending any document (such as an EIR, negative declaration, specific plan, or general plan amendment) if made necessary by said proceeding and if the Applicant desires to pursue securing approvals which are conditioned on the approval of such documents.

In the event any such proceeding is brought, County shall promptly notify the Applicant of the proceeding, and County shall cooperate fully in the defense. If County fails to promptly notify the Applicant of the proceeding, or if County fails to cooperate fully in the defense, the Applicant shall not thereafter be responsible to defend, indemnify, or hold harmless the County. The County shall retain the right to participate in the defense of the proceeding if it bears its own attorneys' fees and costs, and defends the action in good faith. The Applicant shall not be required to pay or perform any settlement unless the settlement is approved by the Applicant.

Diamond Heights Winery LLC
by *[Signature]*
Applicant

Diamond Heights
Property Owner (if other than Applicant)

12-17-10
Date

Project Identification



ENTERRA
Associates, Inc.

Consulting Civil Engineers, Planners & Land Surveyors

Diamond Heights Winery
Use Permit Modification

SITE PHOTOS

(Refer to Site Plan for Location)

- (1a) Existing Cellar and Office
(Proposed Tasting Room)
- (1b) Existing Winery

- (2) Existing Residence

- (3) Existing Barn

- (4) Existing Guest House

- (5) Existing Barn

- (6) Existing Barn & Garage
(Case Goods Storage)

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>DIAMOND HEIGHTS WINERY</u>
PROJECT ADDRESS	<u>255 PETRIFIED FOREST RD.</u>
APPLICANT	<u>MICHAEL BURWELL</u>
CONTACT INFO	<u>MIKE@REDWOODMORTGAGE.COM</u>
	email phone

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

3 SITE DESIGN

3.1 Does your design encourage community gathering and is it pedestrian friendly?	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3.2 Are you building on existing disturbed areas?	<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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
3.34 Fire resistant planting?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
3.35 Are you restoring open space and/or habitat?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3.36 Are you harvesting rain water on site?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3.37 planting large trees to act as carbon sinks?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3.38 using permeable paving materials for drive access and walking surfaces?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
3.4 Does your parking lot include bicycle parking?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.5 Do you have on-site waste water disposal?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.6 Do have post-construction stormwater on site detention/filtration methods designed?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.7 Have you designed in harmony with existing natural features, such as preserving existing trees or rock outcroppings?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.8 Does the project minimize the amount of site disturbance, such as minimizing grading and/or using the existing topography in the overall site design (such as cave design)?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.9 Is the structure designed to take advantage of natural cooling and passive solar aspects?	<input type="checkbox"/>	<input checked="" 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:	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
4.2 Does the design include thermal mass within the walls and/or floors?	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
4.42 Zones for heating and cooling to provide for maximum efficiency?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
4.43 Energy Star™ or ultra energy efficient appliances?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
4.44 A "cool" (lightly colored or reflective) or a permeable/living roof?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
4.45 Timers/time-outs installed on lights (such as the bathrooms)?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

If yes, please explain: _____

5 WATER CONSERVATION

5.1 Does your landscape include high-efficiency irrigation?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
5.2 Does your landscape use zero potable water irrigation?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input 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?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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"/>

yes no I don't know

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 (BUILDINGS ARE EXISTING)

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-

8.11 Paint?

		X
--	--	---

8.12 Adhesives and Sealants?

		X
--	--	---

8.13 Flooring?

		X
--	--	---

8.14 Framing systems?

		X
--	--	---

8.15 Insulation?

		X
--	--	---

8.2 Does the design allow for maximum ventilation?

		X
--	--	---

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

		X
--	--	---

8.4 Does your design include daylign, such as skylights?

		X
--	--	---

9 TRANSPORTATION DEMAND MANAGEMENT

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

		X
--	--	---

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

		X
--	--	---

9.3 Does your project include design features that encourage alternatives modes of transportation, such as preferred parking for carpooling, ridesharing, electric vehicles?

		X
--	--	---

secured bicycle parking, safe bicycle access?

X		
---	--	--

loading zones for buses/large taxi services?

	X	
--	---	--

9.4 How close is your facility to public transportation? 2 MILES

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

ALL BUILDINGS ARE EXISTING (HISTORIC)

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

- 1 HISTORICAL EVALUATION
- 2 _____
- 3 _____
- 4 _____

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

		X
--	--	---

If yes, please describe: _____

13 Once your facility is in operation, will you:

13.1 calculate your greenhouse gas emissions?

		X
--	--	---

13.2 implement a GHG reduction plan?

		X
--	--	---

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

		X
--	--	---

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

		X
--	--	---

If yes, please describe: _____

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

Form filed out by: ENTERPRISE ASSOC.