

# **KENT RASMUSSEN CANEROS WINERY**

## **USE PERMIT MAJOR MOD**

**2125 CUTTINGS WHARF ROAD, NAPA, CA44**

**APN 047-240-006**

The project proposal is for a major modification to an approved winery use permit for a 20,000-gallon per year winery. The winery's current status is that of a Small Winery Exemption. This application seeks approval of the following:

- (1) An increased production capacity from 20,000 gpy to 100,000 gpy
- (2) Conversion of an existing residential structure constructed prior to 1990, from Residential use to a 2,471-sq. ft. winery accessory building housing winery Administrative offices and a retail/tasting room area.
- (3) Construction of a new 14,691 winery production facility with covered crush pad
- (4) Construction of a 2,350-sq. ft. crush pad, equipment, and disposal receptacle areas
- (5) Up-grade to a new wastewater and sanity septic system, according to production
- (6) Winery marketing plan
- (7) Recognition of an existing 407-sq. ft. agricultural shed for winery storage use
- (8) Phasing plan for construction of the winery improvements

Phase One: Converted residence + outdoor covered crush pad + storage shed

Phase Two: New winery structure and associated improvement pads

**Project Setting:** The subject property is an 11.55-acre parcel located on Cuttings Wharf Road in the Carneros District. The property currently has an existing residential structure that will be converted to winery accessory use for winery administrative offices and a retail/tasting room facility. In addition to the residence, the property has planted vineyards and a 407-sq. ft. agriculture shed that is proposed for winery storage use. Wineries in the immediate area include Saintsbury, Etude, Ceja, McKenzie Mueller, Acacia, Folio, Mahony vineyards, Bouchaine, Madonna, and Domaine Carneros.

In addition, land uses in proximity to the subject property include vineyards and rural residential properties. The Napa County Airport is within 2.5 miles from the property and there is an overflight Airport Combining District Overlay associated with its location. The Airport Combining Overlay is for Zone E, which is considered "low risk."

**Land use:** The property is designated Agriculture in the *Napa County General Plan*. It is zoned AW:AC in the *Napa County Zoning Code*. This designation is Agricultural Watershed, with an Airport Combining Overlay associated with it. Wineries are an allowed use within the AW zoning district. The AC (Airport Combining) Overlay indicates an overflight zone (Zone E) proximity about 2 miles northwest of the site. Zone E indicates a low accident risk and there are no density restrictions associated with it.

In addition to the land use designations and zoning regulations, the project will be subject to the *Napa County Conservation Regulations* and the *Unified California Building Code*.

**Environmental Analysis:** The following information on the parcel comes from the Napa County Geographic Information System (GIS). Several technical studies have been prepared and are submitted with this application, as a result of an early review of this data. Specifically, these studies include an archaeological survey and report, as well as a biology site study and report.

**Flood Zone:** Parcel is not in the FEMA Flood Zone.

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

**CalWater Watershed:** Napa River

**Local Drainage:** Napa River Marshes – West

**Soil Type:** Haire loam, 2 to 9 percent slopes  
Cole silt loam, - to 2 percent slopes

**CalVeg:** No CalVeg available for this parcel. See report from biologist on this parcel.

**HazMat Releases:** Abruzzini Vineyard and Alex L. Rasmussen

**Archaeology:** Archeological sites found. See archaeology report submitted with this application.

**Faults:** No faults found on this parcel.

**Spotted Owls:** No spotted owl nesting areas or proximity to nesting owl habitat indicated.

**Special Plants:** No special plants found. See biology report submitted with this application.

**Landslides:** Landslides found. Property is entirely level (under 5% slope). No indication of active landslide activity on this site.

**Alquist Priolo Faults:** No Alquist Priolo Faults found.

**Fire Hazard Severity:** Moderate fire hazard severity associated with this parcel. Compliance with Chapter 7 A of the *California Building Code* is required for new construction.

**County Zoning:** AW:AC (Agricultural Watershed with an Airport Combining Overlay associated with the Napa County Airport).



file No P11-00043-UP

# Napa County Conservation, Development, and Planning Department

1195 Third Street, Suite 210, Napa, California, 94559 phone (707) 253-4417  
web [www.countyofnapa.org/cdp/](http://www.countyofnapa.org/cdp/) email [cdp@countyofnapa.org](mailto:cdp@countyofnapa.org)

A Tradition of Stewardship  
A Commitment to Service

## Use Permit Application

To be completed by Planning staff...

Application Type: USE PERMIT

Date Submitted: Feb. 17, 2011 Resubmittal(s): May 19, 2011 Date Complete: May 19, 2011

Request: Convert 1996 Small Winery Certificate to Use Permit to allow: 1) production increase from 20k gal/yr to 100k gal/yr  
2) convert existing residence to a tasting room/administrative office with exterior decks; 3) replace barn/carport with new 14,68  
sq. ft. production facility with crush pad, lab & employee break kitchen; 4) upgrade sanitary/wastewater treatment system; 5) add mechanical  
lift, water pump/tank pads; 6) 12-space parking lot, new circulation/access; 7) 1 full-time, 4 part-time employees; 8) catered food & picnicking  
9) expand hrs of operation from 6:00-6:00, 7 days/wk; 10) expand daily tours 4/day/6 people and marketing plan

\*Application Fee Deposit: \$ 5,000.<sup>00</sup> Receipt No. 84129 Received by: L StrClane Date: Feb. 17, 2011

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

To be completed by applicant...

Project Name: Kent Rasmussen Carneros Winery Major Mod

Assessor's Parcel No: APN 047-240-006 Existing Parcel Size: 11.55 ac.

Site Address/Location: 2125 Cuttings Wharf Road Napa CA 94558  
No. Street City State Zip

Primary Contact:  Owner  Applicant  Representative (attorney, engineer, consulting planner, etc.)

Property Owner: Kent A. Rasmussen

Mailing Address: P. O. Box 312 St. Helena CA 94574  
No. Street City State Zip

Telephone No: (707) 963 - 5667 E-Mail: krwine@gmail.com

Applicant (if other than property owner): Same as above.

Mailing Address: \_\_\_\_\_  
No. Street City State Zip

Telephone No: ( ) - E-Mail: \_\_\_\_\_

Representative (if applicable): Donna B. Oldford Planning Consultant Plans4Wine

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

Telephone No: (707) 963 - 5832 E-Mail: DBOldford@aol.com

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## Use Permit Information Sheet

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### Use

Narrative description of the proposed use (please attach additional sheets as necessary):

Request a major mod to convert a previously approved Small Winery Exemption permit (20K gpy) winery to a 100K gpy production winery with: conversion of an existing 2,471-sq. ft. residence to winery administrative offices, tours/tastings and marketing uses; construction of 14,691 sq. ft. of production winery space; upgrade of a wastewater treatment system sufficient to handle increased production and marketing (sanitary septic) needs; a winery marketing plan; and a phasing plan for construction of the winery facilities.

See attached Project Statement for details.

What, if any, additional licenses or approvals will be required to allow the use?

District N/A

Regional RWQCB

State ABC

Federal BAT

### Improvements

Narrative description of the proposed on-site and off-site improvements (please attach additional sheets as necessary):

- \* Existing residence converted to a 2,471-sq. ft. winery administrative offices and tasting/retail space
- \* Newly constructed 14,691-sq. ft. winery production facilities
- \* Mechanical equipment and water pump pad, pad for water storage tanks, enclosed disposal receptacle
- \* Winery access road, emergency vehicle turnaround area, parking lot with 8 parking spaces (one is ADA)
- \* Upgrade of process and sanitary wastewater system facilities

Improvements, cont.

Total on-site parking spaces: N/A existing 8 proposed  
Loading areas: N/A existing 1 proposed

Fire Resistivity (check one; if not checked, Fire Marshal 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)  
*(for reference, please see the latest version of the California Building Code)*

Is the project located in an Urban/Wildland Interface area?     Yes     No

Total land area to be disturbed by project (include structures, roads, septic areas, landscaping, etc): 0.78 acres

Employment and Hours of Operation

Days of operation: 5 existing 7 proposed  
Hours of operation: 9:00 am - 5:00 pm existing 6:00 am - 6:00 pm proposed  
Anticipated number of employee shifts: 1 existing No change. proposed  
Anticipated shift hours: 9:00 am - 5:00 pm existing 6:00 am - 6:00 pm proposed

Maximum Number of on-site employees:

10 or fewer     11-25     greater than 25 (specify number) \_\_\_\_\_

Alternately, you may identify a specific number of on-site employees:

other (specify number) \_\_\_\_\_

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## Certification and Indemnification

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Applicant certifies that all the information contained in this application, including all information required in the Checklist of Required Application Materials and any supplemental submitted information 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 his/her knowledge. Applicant and property owner 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.*

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.

Kent A. Rasmussen

Print Name of Property Owner



Signature of Property Owner

Same

Print Name Signature of Applicant (if different)

Signature of Applicant

2/8/11

Date

## Supplemental Application for Winery Uses

### Operations

Please indicate whether the activity or uses below are already legally **EXISTING**, whether they exist and are proposed to be **EXPANDED** as part of this application, whether they are **NEWLY PROPOSED** as part of this application, or whether they are neither existing nor proposed (**NONE**).

Retail Wine Sales	<input type="checkbox"/> Existing	<input checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Tours and Tasting- Open to the Public	<input type="checkbox"/> Existing			
Tours and Tasting- By Appointment	<input type="checkbox"/> Existing	<input checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Tours and Tastings	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Marketing Events*	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Marketing Events	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Will food be prepared...		<input type="checkbox"/> On-Site?	<input checked="" type="checkbox"/> Catered?	
Public display of art or wine-related items	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None

\* For reference please see definition of "Marketing," at Napa County Code §18.08.370 - <http://library.municode.com/index.aspx?clientId=16513>

### Production Capacity \*

Please identify the winery's...

Existing production capacity: 20,000 gal/y Per permit No: \_\_\_\_\_ Permit date: 03-08-86  
 Current maximum actual production: 20,000 gal/y For what year? 2010  
 Proposed production capacity: 100,000 gal/y

\* For this section, please see "Winery Production Process," at page 11.

### Visitation and Hours of Operation

Please identify the winery's...

Maximum daily tours and tastings visitation:	<u>5 per week</u> existing	<u>24 per day max.</u> proposed
Average daily tours and tastings visitation <sup>1</sup> :	<u>5 per week</u> existing	<u>20 per day</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>9:00 am - 5:00 pm</u> existing	<u>9:00 am - 6:00 pm</u> proposed
Non-harvest Production hours <sup>2</sup> :	<u>6:00 am - 6:00 pm</u> existing	<u>No change.</u> proposed

<sup>1</sup> Average daily visitation is requested primarily for purposes of environmental review and will not, as a general rule, provide a basis for any condition of approval limiting allowed winery visitation.

<sup>2</sup> It is assumed that wineries will operate up to 24 hours per day during crush.



## Grape Origin

All new wineries and any existing (pre-WDO) winery expanding beyond its winery development area must comply with the 75% rule and complete the attached "Initial Statement of Grape Source". See Napa County Code §18.104.250 (B) & (C).

## Marketing Program

Please describe the winery's proposed marketing program. Include event type, maximum attendance, food service details, etc. Differentiate between existing and proposed activities. (Attach additional sheets as necessary.)

The Small Winery Exemption permit did not include a marketing plan. The permit from 1986 specified that the winery had fewer than 5 visitors per week. With this major modification to the permit, the applicant is requesting private tours and tastings of up to four tours per day, with a maximum of 6 people in attendance at each.

In addition, the following winery marketing program is proposed:

Food & Wine Pairings: 4 per month with a maximum of 24 persons attending each event

Wine Club/Release Events: 4 per year with a maximum of 50 persons attending each event

Auction-related Events: One per year with a maximum of 125 persons attending. In addition, the applicant will have a 125-person event associated with the Napa Valley Wine Auction, as permitted by the NVVA.

Request approval of the recently enacted "Picnic Ordinance" for winery guests to bring food and/or wine onto the winery grounds to enjoy there. Also request approval of food to be served (catered food) with wine tastings.

Evening events will be concluded by 10:00 PM.

## Food Service

Please describe the nature of any proposed food service including type of food, frequency of service, whether prepared on site or not, kitchen equipment, eating facilities, etc. Please differentiate between existing and proposed food service. (Attach additional sheets as necessary.)

All food service at the winery and for winery marketing events will be fully catered.

There is no commercial kitchen proposed in association with the winery. The existing kitchen in the converted residence is an employee break kitchen exclusively for the use of winery employees.

## Definitions

The below are paraphrased from County Code, please see referenced code sections for full text.

- 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. *See Napa County Code §18.104.210*
- 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. *See Napa County Code §18.104.220*
- 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. *See Napa County Code §18.104.200*
- 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. *See Napa County Code §18.104.200*

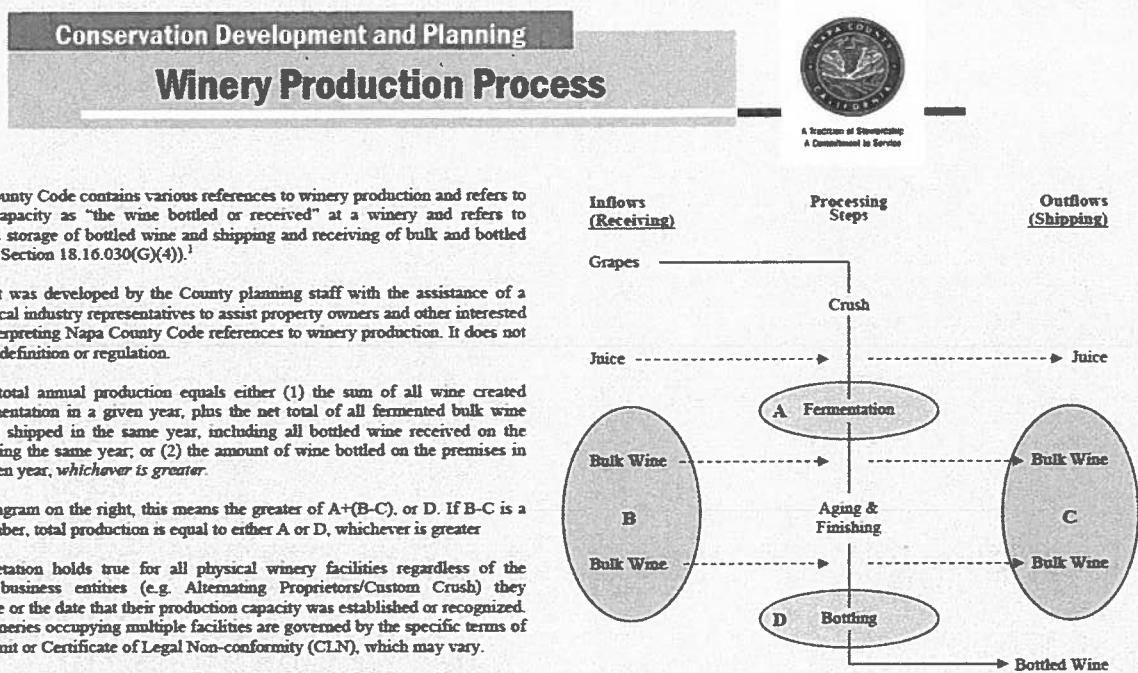


Figure 1. Winery Production Process

<sup>1</sup> The complexity of these statements can be attributed to the authors’ desire to avoid “double counting” bulk wine that is both received and bottled at a winery, and the fact that multiple vintages are present within a winery at any given time.

## Winery Coverage and Accessory/Production Ratio

**Winery Development Area.** Consistent with the definition at "a.," at page 11 and with the marked-up site plans included in your submittal, please indicate your proposed winery development area. If the facility already exists, please differentiate between existing and proposed.

Existing	<u>9,986</u> sq. ft.	<u>0.02</u> acres
Proposed	<u>33,814</u> sq. ft.	<u>0.78</u> acres

**Winery Coverage.** Consistent with the definition at "b.," at page 11 and with the marked-up site plans included in your submittal, please indicate your proposed winery coverage (maximum 25% of parcel or 15 acres, whichever is less).

<u>33,814</u> sq. ft.	<u>11.55</u> acres	<u>6.7</u> % of parcel
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**Production Facility.** Consistent with the definition at "c.," at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed *production* square footage. If the facility already exists, please differentiate between existing and proposed.

Existing	<u>400</u> sq. ft.	Proposed	<u>15,098</u> sq. ft.
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**Accessory Use.** Consistent with the definition at "d.," at page 11 and the marked-up floor plans included in your submittal, please indicate your proposed *accessory* square footage. If the facility already exists, please differentiate between existing and proposed. (maximum = 40% of the production facility)

Existing	<u>N/A</u> sq. ft.	<u>N/A</u> % of production facility
Proposed	<u>2,471</u> sq. ft.	<u>16.4</u> % of production facility

## Caves and Crushpads

If new or expanded caves are proposed please indicate which of the following best describes the public accessibility of the cave space:

- None – no visitors/tours/events (Class I)
  Guided Tours Only (Class II)
  Public Access (Class III)
  Marketing Events and/or Temporary Events (Class III)

**Please identify the winery's...**

Cave area	Existing: _____ sq. ft.	Proposed: _____ sq. ft.
Covered crush pad area	Existing: _____ sq. ft.	Proposed: _____ sq. ft.
Uncovered crush pad area	Existing: _____ sq. ft.	Proposed: _____ sq. ft.

**APPENDIX A – APPLICABILITY CHECKLIST**


**Impervious Surface Worksheet**

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

Type of Impervious Surface	Impervious Surface (Sq Ft)			Total New and Reconstructed Impervious Surfaces (Sq Ft)
	Pre-Project (if applicable)	New (Does not replace any existing impervious area)	Reconstructed (Replaces existing impervious area)	
Buildings, Garages, Carports, other Structures with roofs	4,061 ±	11,984 ±	3,077 ±	15,061 ±
Patio, Impervious Decking, Pavers and Impervious Liners	5,925 ±	6,892 ±	5,925 ±	12,817 ±
Sidewalks and paths	-0-	4,336 ±	-0-	4,336 ±
Parking Lots	-0-	1,600 ±	-0-	1,600 ±
Roadways and Driveways,	-0-	23,531 ±	-0-	23,531 ±
Off-site Impervious Improvements	-0-	-0-	-0-	-0-
<b>Total Area of Impervious Surface (Excluding Roadways and Driveways)</b>	<b>9,986 ±</b>	<b>24,812 ±</b>	<b>9,002 ±</b>	<b>33,814 ±</b>

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

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

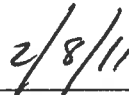
Name of Owner or Agent (Please Print): <b>Kent Rasmussen</b>	Title: <b>Applicant/Agent</b>
Signature of Owner or Agent: 	Date: <b>8/23/10</b>

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**Initial Statement of Grape Source**

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Pursuant to 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.



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Owner's Signature

Date

*Letters of commitment from grape suppliers and supporting documents may 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.*



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

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)
047-240-006	11.55 acres	1.0	11.55 acre-feet/year

**Step #3:**

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

**EXISTING USE:**

**PROPOSED USE:**

Residential 0.75 af/yr  
 Farm Labor Dwelling -0- af/yr  
 Winery -0- af/yr  
 Commercial -0- af/yr  
 Vineyard\* 4.75 af/yr  
 Other Agriculture -0- af/yr  
 Landscaping -0- af/yr  
 Other Usage (List Separately):  
 \_\_\_\_\_ af/yr  
 \_\_\_\_\_ af/yr  
 \_\_\_\_\_ af/yr

Residential -0- af/yr  
 Farm Labor Dwelling -0- af/yr  
 Winery 2.65 af/yr  
 Commercial -0- af/yr  
 Vineyard\* 4.18 af/yr  
 Other Agriculture -0- af/yr  
 Landscaping -0- af/yr  
 Other Usage (List Separately):  
 \_\_\_\_\_ af/yr  
 \_\_\_\_\_ af/yr  
 \_\_\_\_\_ af/yr

**TOTAL:** 5.50 af/yr  
**TOTAL:** 1,792,020 gallons\*\*

**TOTAL:** 6.83 af/yr  
**TOTAL:** 2,225,360 gallons\*\*

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

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

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

**Step #4:**

Provide any other information that may be significant to this analysis. For example, any calculations supporting your estimates, well test information including draw down over time, historical water data, visual observations of water levels, well drilling information, changes in neighboring land uses, the usage of other water sources such as city water or reservoirs, the timing of the development, etc. Use additional sheets if necessary.

Please see attached letter regarding Phase One Water Availability Analysis for the Rasmussen Winery prepared by Bartelt Engineering dated February 2011.

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**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: 2-10-11 Phone: 207-258-1301



## Attachment A: Estimated Water Use Guidelines

### **Typical Water Use Guidelines:**

Primary Residence landscaping)	0.5 to 0.75 acre-feet per year (includes some
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

February 2011  
#02-19

Nate Galambos  
Napa County Public Works Department  
1195 Third Street, Room 201  
Napa, CA 94559

Re: Phase One Water Availability Analysis for the Rasmussen Winery, 2125 Cuttings Wharf Road, Napa County, California, APN 047-240-006

Dear Mr. Galambos:

As required by the County of Napa Public Works Department, this letter outlines a Phase One Water Availability Analysis for the Rasmussen Winery Use Permit application.

A reconnaissance level report for this site has been prepared with the following items being pertinent to the study:

#### **Site Plan**

A USGS site map showing the site and approximate property line locations is attached. Information regarding the locations of the existing wells and proposed structures is shown on the enclosed Conceptual Site Plan prepared by Bartelt Engineering, dated February 2011. Information regarding the location of the existing wells on adjacent properties was unavailable at the time this report was prepared.

#### **Project Description**

It is our understanding that a new winery building will be constructed and that the proposed winery will be a full crushing facility with a production of 100,000 gallons of wine per year. The proposed winery staff will consist of 8 full-time employees and 4 seasonal (harvest) employees. The Applicant intends to establish a private tasting room with tours and tastings; additionally, the Applicant plans to hold food & wine pairings and other special events at the winery. The following is a summary of the proposed marketing plan:

<u>Description</u>	<u>Frequency</u>	<u>Number of Visitors</u>
Private Tours & Tastings	4 per day	6 per tour
Food & Wine Pairings	4 per month	24 per event
Wine Club Release Events	4 per year	50 per event
Auction Related Events	2 per year	125 per event

It is planned that Wine Club Release Events and Auction Related Events will not be held on the same day as Private Tours & Tastings and Food & Wine Pairings. Private Tours & Tastings may be held on the same day as Food & Wine Pairings

Currently, the 11.55 ± acre parcel (APN 047-240-006) is planted with 9.5 ± acres of vineyard of which 1.15 ± acres will be removed as part of the proposed development.

### **Projected Water Consumption**

The total water consumption for the existing and proposed uses on the parcel are calculated below using quantities provided in the staff report from County of Napa Public Works Department.

#### Current Water Use Using Napa County Policy

Primary Residence	0.75 acre-feet/year
Vineyard (9.5 acres – No Heat or Frost Protection)	4.75 acre-feet/year
<u>Total</u>	5.50 acre-feet/year

#### Projected Water Use Calculations Using the Bartelt Engineering Wastewater Disposal Feasibility Study and Napa County Policy

Winery (100,000 gallons of wine per year)	2.65 acre-feet/year
Vineyard (8.35 acres – No Heat or Frost Protection)	4.18 acre-feet/year
<u>Total</u>	6.83 acre-feet/year

#### Acceptable Threshold Water Use

(Calculated using Napa County Interim Policy for water usage in valley floor)

1.0 acre-feet/acre of site - valley floor

The following calculation assumes that the entire 11.55 acre parcel lies in an area designated as valley floor.

Acceptable water use = 11.55 acres x 1.0 acre-feet/year = 11.55 acre-feet/year

The above analysis shows that the projected water usage will be more than the current water usage but does not exceed the acceptable threshold water usage for the subject parcel.

Existing Water Source and Storage Capacity

According to the Property Owner, the two onsite wells are capable of producing a total flow rate of approximately 60 gallons per minute (gpm). Well water will be used to satisfy irrigation, domestic, winery, and fire protection requirements. Ground water will be pumped from the existing wells into new onsite storage tanks per County of Napa Standards (size and quantity of tanks to be determined at a later date).

Summary and Conclusions

The estimated water demand for the proposed Rasmussen Winery development at 2125 Cuttings Wharf Road is projected to be less than the acceptable threshold water usage level in accordance with the Napa County Water Availability Policy; therefore, a Phase Two and/or Phase Three Analysis should not be required. The above information and the attached plans should assist you in processing the subject Use Permit. If you have any questions regarding the information provided, please feel free to call me.

Sincerely,



Paul N. Bartelt, P.E.  
Principal Engineer



PNB:sd

Enclosures

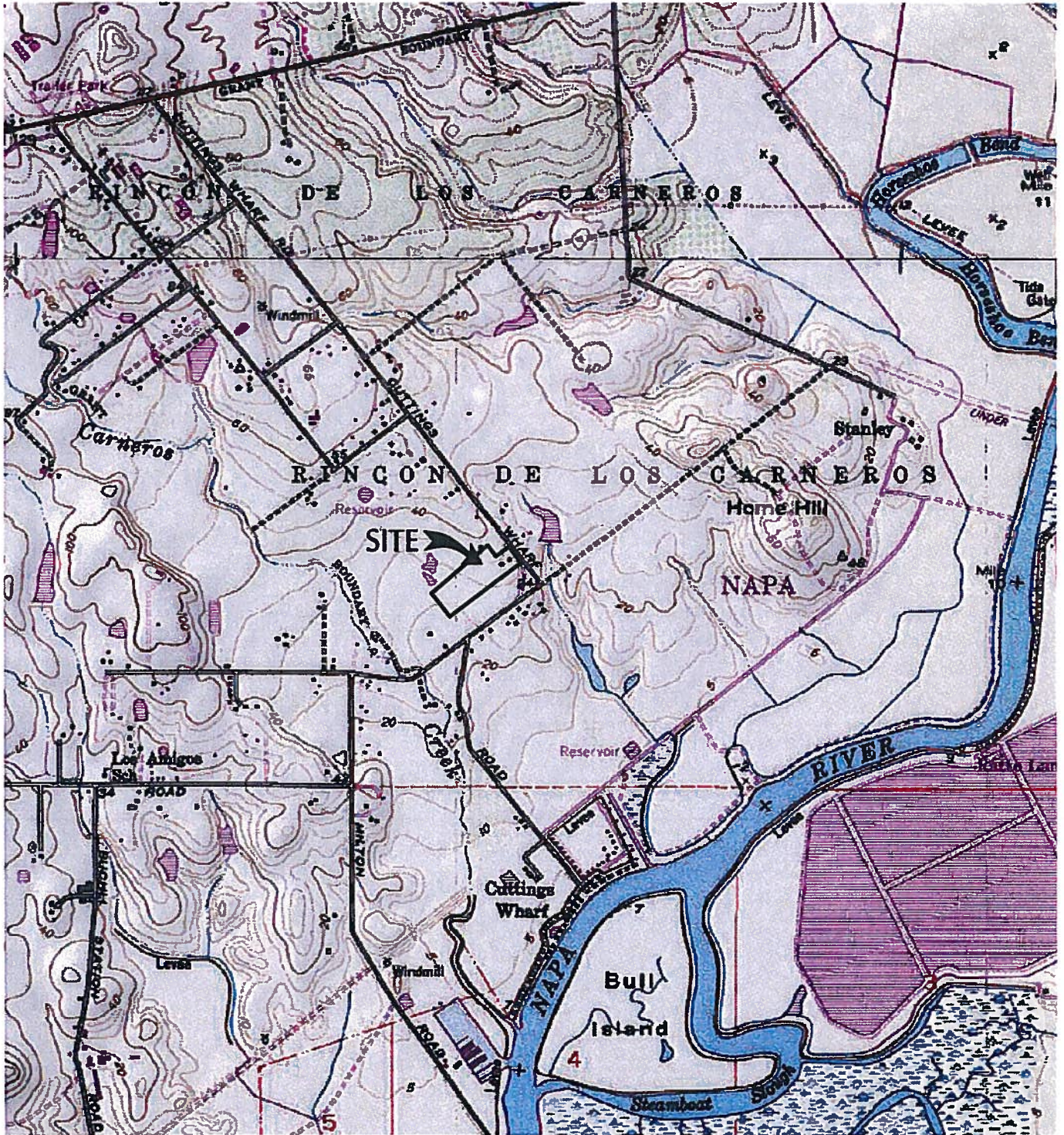
cc: Kent Rasmussen  
Donna Oldford

# TOPOGRAPHIC SITE LOCATION INFORMATION



USGS 7.5 MINUTE QUADRANGLE "CUTTINGS WHARF"

Scale 1" = 2000'



TOWNSHIP 4N 5N

RANGE 4W

**BARTELT**  
**engineering**

civil engineering · land planning  
1303 jefferson street, 200 B, napa, ca 94559  
(707) 258-1301 · fax (707) 258-2926

Rasmussen Winery  
2125 Cuttings Wharf Road  
Napa County, CA  
APN 047-240-006

Job no. 02-19

February 2011

## Water Supply/ Waste Disposal Information Sheet

### Water Supply

Please attach completed Phase I Analysis sheet.

	Domestic	Emergency
Proposed source of water (e.g., spring, well, mutual water company, city, district, etc.):	<u>wells (2)</u>	<u>wells (2)</u>
Name of proposed water supplier (if water company, city, district):	<u>N/A</u>	<u>N/A</u>
Is annexation needed?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Current water use:	<u>4,910</u> gallons per day (gal/d)	
Current water source:	<u>wells (2)</u>	<u>wells (2)</u>
Anticipated future water demand:	<u>6,097</u> gal/d	<u>per CDF</u> gal/d
Water availability (in gallons/minute):	<u>60</u> gal/m	<u>same</u> gal/m
Capacity of water storage system:	<u>40,500</u> gal	<u>per CDF</u> gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	<u>water storage tanks</u>	

### Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	<u>sewage</u>	<u>process</u>
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	<u>sanitary septic</u>	<u>subsurface drip</u>
Name of disposal agency (if sewage district, city, community system):	<u>N/A</u>	<u>N/A</u>
Is annexation needed?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Current waste flows (peak flow):	<u>1,450</u> gal/d	<u>N/A</u> gal/d
Anticipated future waste flows (peak flow):	<u>2,872</u> gal/d	<u>N/A</u> gal/d
Future waste disposal design capacity:	<u>5,000</u> gal/d	<u>N/A</u> gal/d

### Solid Waste and Recycling Storage and Disposal

Please include location and size of solid waste and recycling storage area on site plans in accordance with the attached guidelines.

### Hazardous and/or Toxic Materials

If your facility generates hazardous waste or stores hazardous materials above threshold planning quantities (55 gallons liquid, 500 pounds solid or 200 cubic feet of compressed gas) then a hazardous materials business plan and/or a hazardous waste generator permit will be required.

### Grading Spoils Disposal

Where will grading spoils be disposed of?

(e.g. on-site, landfill, etc. If off-site, please indicate where off-site): on-site

## Winery Traffic Information / Trip Generation Sheet

### Traffic during a Typical Weekday

Number of FT employees: <u>8</u> x 3.05 one-way trips per employee	=	<u>24</u> daily trips.
Number of PT employees: <u>4</u> x 1.90 one-way trips per employee	=	<u>8</u> daily trips.
Average number of weekday visitors: <u>20</u> / 2.6 visitors per vehicle x 2 one-way trips	=	<u>15</u> daily trips.
Gallons of production: <u>100,000</u> / 1,000 x .009 truck trips daily <sup>3</sup> x 2 one-way trips	=	<u>2</u> daily trips.
<b>Total</b>	<b>=</b>	<b><u>39</u> daily trips.</b>
Number of total weekday trips x .38	=	<u>15</u> <b>PM peak trips.</b>

### Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>8</u> x 3.05 one-way trips per employee	=	<u>24</u> daily trips.
Number of PT employees (on Saturdays): <u>4</u> x 1.90 one-way trips per employee	=	<u>N/A</u> daily trips.
Average number of weekend visitors: <u>20</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>14</u> daily trips.
<b>Total</b>	<b>=</b>	<b><u>38</u> daily trips.</b>
Number of total Saturday trips x .57	=	<u>22</u> <b>PM peak trips.</b>

### Traffic during a Crush Saturday

Number of FT employees (during crush): <u>8</u> x 3.05 one-way trips per employee	=	<u>24</u> daily trips.
Number of PT employees (during crush): <u>4</u> x 1.90 one-way trips per employee	=	<u>8</u> daily trips.
Average number of weekend visitors: <u>20</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>15</u> daily trips.
Gallons of production: <u>100,000</u> / 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>2</u> daily trips.
Avg. annual tons of grape on-haul: <u>75,000</u> x .11 truck trips daily <sup>4</sup> x 2 one-way trips	=	<u>16</u> daily trips.
<b>Total</b>	<b>=</b>	<b><u>65</u> daily trips.</b>
Number of total Saturday trips x .57	=	<u>37</u> <b>PM peak trips.</b>

### Largest Marketing Event- Additional Traffic

Number of event staff (largest event): <u>10</u> x 2 one-way trips per staff person	=	<u>20</u> trips.
Number of visitors (largest event): <u>125</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>89</u> trips.
Number of special event truck trips (largest event): <u>2</u> x 2 one-way trips	=	<u>4</u> trips.

<sup>3</sup> Assumes 1.47 materials & supplies trips + 0.8 case goods trips per 1,000 gallons of production / 250 days per year (see *Traffic Information Sheet Addendum* for reference).

<sup>4</sup> Assumes 4 tons per trip / 36 crush days per year (see *Traffic Information Sheet Addendum* for reference).

# 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>Rasmussen Winery</u>
PROJECT ADDRESS	<u>2125 Cuttings Wharf Road, Napa, CA</u>
APPLICANT	<u>Kent Rasmussen</u>
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 checked="" type="checkbox"/>	<input type="checkbox"/>
2 Do you have an integrated design team? if yes, please list: _____	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>

### 3 SITE DESIGN

3.1 Does your design encourage community gathering, 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 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 large trees to act as carbon sinks?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3.38 using permeable paving materials for drive access and walking surfaces?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
3.4 Does your 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 have post-construction stormwater on site detention/filtration methods designed?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input 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: _____	<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 checked="" type="checkbox"/>	<input type="checkbox"/>
4.4 Will your plans for construction include:			
4.41 High density insulation above Title 24 standards?	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
4.45 Timers/time-outs installed on lights (such as the bathrooms)?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
If yes, please explain: _____			

### 5 WATER CONSERVATION

5.1 Does your landscape include high-efficiency irrigation?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5.2 Does your landscape use zero potable water irrigation?	<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>
5.4 Will your facility use recycled water?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
5.41 If no, will you prepare for it by pre-installing dual pipes and/or purple lines?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
5.5 Will your plans for construction include:			
5.51 a meter to track your water usage?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>
5.54 a timer to insurer that the systems are run only at night/early morning?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



**6 MATERIAL RECYCLING**

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

**7 NATURAL RESOURCES**

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

**8 INDOOR AIR QUALITY**

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

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

None

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

1 None

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.)?

X		
---	--	--

If yes, please describe: \_\_\_\_\_

12 Once your facility is in operation, will you:

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

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

	X	
--	---	--

If yes, please describe: \_\_\_\_\_

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

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Form filed out by: John Rangel Gonzales

## 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

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## 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

Rasmussen Winery Traffic Generation Calculations  
 Bartelt Engineering  
 JRG- February 2011

**Employees**

	Amount	Trips per Day per Employee	Employees per Auto	Total Employee Trips per Day
Full Time	8	3.2	1.05	24.4
Seasonal	4	2	1.05	7.6
Peak Hour	12	1	1.05	11.4

**Visitors**

	Amount	Trips per Day per Visitor	Visitors per Auto	Trips per Day
Weekday	24	2	2.6	18.5
Weekend	24	2	2.8	17.1
Food & Wine Pairings	20	2	2.8	14.3
Wine Club Event	50	2	2.8	35.7
Auction Related Events	125	2	2.8	89.3

**Service Vehicles (100,000 gallon per year winery)**

	Trips per 1,000 gals per Season	Trips per Season	Trips per Day
Grapes	1.52	152	4.2
Materials/Supplies	1.47	147	0.6
Case Goods	0.8	80	0.3

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	
		Weekends	Weekends		Weekends	Weekends	
Operating Hours	8	8	8	8	8	8	
Employees				Employee Trips			
Full-Time	8	8	8	Full-Time	24.4	24.4	24.4
Seasonal Peak	4	4	4	Seasonal Peak	7.6	7.6	7.6
Peak Hours				Peak Hours	11.4	11.4	11.4
Total Employees	12	12	12	Total Employee Trips	32	32	32
Event Support Staff				Event Support Staff			
Full-Time	8	8	8	Full-Time	24.4	24.4	24.4
Seasonal Peak	4	4	4	Seasonal Peak	7.6	7.6	7.6
Total Support Staff	12	12	12	Total Support Staff Trips	32	32	32
Visitors	24	24	125	Visitor Trips	18.5	18.5	89.3
Peak Hours				Peak Hours	7	7	34
Total Visitors	24	24	125	Total Visitor Trips	18.5	18.5	89.3
				Total Trucks – Deliveries, Shipping, etc. Trips	5.1	5.1	5.1
Grand Total	36	36	137		55.6	55.6	126.4
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	Seasonal Peak	Marketing Events	Marketing Events	Marketing Events
No. Employees					
Support Staff, caterers, clean-up, etc.	8	12	12	12	12
Visitors	24	24	24	50	125
Residents	0	0	0	0	0
Grand Total	32	36	36	62	137

APPS-Traffic Information

TRAFFIC INFORMATION FOR CALTRANS REVIEW

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  - 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

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