

**MONTEVERDI CONSULTING, LLC**  
**PLANNING + PERMITTING + PROJECT MANAGEMENT**  
PO BOX 6079, NAPA, CA 94581  
707.761.2616

**RECEIVED**

July 28, 2011

JUL 28 2011

NAPA CO. CONSERVATION  
DEVELOPMENT & PLANNING DEPT.

**VIA HAND DELIVERY**

Mr. John McDowell, Deputy Planning Director  
Napa County Department of Conservation, Development and Planning  
1195 Third Street, Room 210  
Napa, CA 94559

Re: Lodestone Vineyards Winery Use Permit Application  
200 Long Ranch Road, St. Helena (APN 032-010-071)

Dear John:

On behalf of the Chang Family (the Applicants), please accept the attached winery Use Permit Application and supporting documentation for the Lodestone Vineyards Winery.

As stated in the Project Description, the Applicants propose construction of a small premium winery with an annual permitted production of 20,000 gallons within  $\pm 7,310$  square feet of new winery building,  $\pm 1,800$  square feet of covered pad/work area and  $\pm 6,550$  square feet of Type III caves. Outside work areas will be used for fruit sorting and equipment staging, bottling via a truck-mounted mobile bottling unit, and shipping/receiving activities. All winemaking and cellaring activities, including fermentation, pressing and cellaring will occur entirely within underground portions of the proposed winery production building and cave. The total square footage of all production areas, including the winery cave, is  $\pm 15,660$  square feet. The total square footage of all accessory structures is  $\pm 3,080$  square feet. The accessory-to-production square foot ratio is  $\pm 20\%$ .

The  $\pm 46$  acre property is currently developed with a single family residence, large garage and  $\pm 22$  acres of vineyard. The winery development area will be completely within the footprint of the existing residential development. All structures except for the residence itself, including the existing swimming pool, will be removed prior to development of the winery. The existing,  $\pm 1,200$  square foot residence will be renovated and integrated into the overall winery development. The residence will continue to be occupied as a private, single family residence and will not be accessible to members of

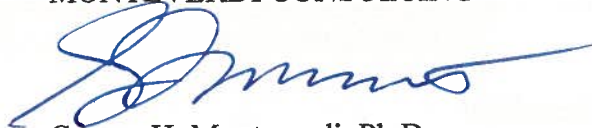
the public visiting the winery. Should a new residence be constructed on the site, it is anticipated that the residence will be occupied as a Second Dwelling Unit pursuant to Napa County Code §18.104.180.

Prior to submittal of this Use Permit application, the Changs invited their neighbors on Long Ranch Road to review and discuss the project. To date, we have met with the owners (or owners' representatives) of four of the properties in the vicinity of the Chang parcel. The Changs will continue to discuss the project with the neighbors as the need arises. A copy of the letter sent by Mr. Wai Chang to his neighbors is included in the winery Use Permit application materials.

On behalf of the Changs, I thank you in advance for your time. Please do not hesitate to contact me if you have any questions.

Sincerely,

MONTEVERDI CONSULTING



George H. Monteverdi, Ph.D.  
Principal

Enclosures

cc: Mr. Wai Chang and Mr. Christopher Chang, Applicants

**USE PERMIT APPLICATION  
PROJECT DESCRIPTION  
LODESTONE VINEYARDS WINERY  
200 Long Ranch Road, St. Helena**

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NAPA CO. CONSERVATION  
DEVELOPMENT & PLANNING DEPT.

**APPLICANT:**

Diversified Business Group, LLC  
Dba Lodestone Vineyards  
1200 Russell Way  
Hayward, CA 94541

**APPLICANT'S REPRESENTATIVE:**

George H Monteverdi, Principal  
Monteverdi Consulting  
PO Box 6079  
Napa, CA 94581  
707.761.2516

**APN:** 032-010-071

**ACREAGE:** ±46 acres

**GENERAL PLAN & ZONING DESIGNATION:** Agricultural Watershed

**GENERAL PROJECT DESCRIPTION:**

The purpose of this application is to obtain approval to establish a small premium winery with an annual permitted production of 20,000 gallons within ±7,310 square feet of new winery building, ±1,800 square feet of covered pad/work area and ±6,550 square feet of Type III caves. Outside work areas will be used for fruit sorting and equipment staging, bottling via a truck-mounted mobile bottling unit, and shipping/receiving activities. All winemaking and cellaring activities, including fermentation, pressing and cellaring will occur entirely within underground portions of the proposed winery production building and cave. The total square footage of all production areas, including the winery cave, is ±15,660 square feet. The total square footage of all accessory structures is ±3,080 square feet. The accessory-to-production square foot ration is ±20%.

The property is currently developed with a single family residence, large garage and ±22 acres of vineyard. The winery development area will be completely within the footprint of the existing residential development. All structures except for the residence itself, including the existing swimming pool, will be removed prior to development of the winery. The existing, ±1,200 square foot residence will be renovated and integrated into the overall winery development. The residence will continue to be occupied as a private, single family residence and will not be accessible to members of the public visiting the winery. Should a new residence be constructed on the site, it is anticipated that the residence will be occupied as a Second Dwelling Unit pursuant to Napa County Code §18.104.180.

Grapes will be supplied from Applicant's vineyards located on the parcel. At this time there are no plans to import grapes. The winery will adhere to the 75% grape sourcing requirements as set forth in Section 12419(b) and/or (c) Napa County Winery Definition Ordinance. The winery will be staffed by two to four full-time employees and zero to two part-time employees, depending on the season. Administrative functions (e.g., reception, office, hospitality) will occur within the hospitality building and courtyard south of the winery production building. Parking consistent with ADA accessibility requirements will be located to the south of the hospitality and residence structures. Plot Plans, Floor Plans and Elevations of

these improvements are included as part of this Use Permit application.

Operation of the winery will generate fewer than 35 vehicle trips per day (including harvest), except on those days when marketing events take place. The proposed winery will hold eight marketing events per year: six marketing events of up to 40 persons per event for salespersons and members of the wine trade and press, and two marketing events of up to 75 persons per event for wine release events. There will be no temporary events. All parking will be accommodated onsite. Any food served at the marketing events will be prepared by a professional catering company (larger events) or will be prepared onsite in the proposed commercial-grade kitchen (smaller events).

Portions of the winery and residence will extend into the 300 foot roadway setback stipulated for wineries by Napa County Code Section 18.104.230. The winery structures will extend up to  $\pm 35$  feet into the roadway setback, and the remodeled residence will extend up to  $\pm 55$  feet into the setback. However, because Napa County Code stipulates only a 28 foot setback for a private residence on parcels such as this, the location of the residence should not require the granting of a Variance. As described in the attached Variance Application Packet, the granting of a Variance will allow the proposed development to occur entirely within the existing residential development area, obviating the need for additional earthmoving on steep slopes and the removal of mature vineyards. In addition, the topography of the site will entirely screen the winery in its proposed location from uphill traffic.

#### **WASTEWATER TREATMENT AND DISPOSAL:**

Process wastewater will be handled by a disposal system comprised of holding tanks, secondary treatment via an Orenco Avantex AX-100 Wastewater Treatment System and a surface drip dispersal system (SDS) located in a vineyard block located to the southwest of the winery. Disposal of domestic wastewater from both the winery and private residence will employ a disposal system comprised of holding tanks, secondary treatment via an Orenco Avantex AX-20 Wastewater Treatment System and a sub-surface drip dispersal system (SSDS) located within a vineyard block located to the northwest of the winery. A wastewater feasibility study report for this project has been prepared by Delta Engineering and is attached to this Use Permit application. The report provides additional information about the design and siting of the pretreatment system, SDS and SSDS. The report demonstrates that the proposed wastewater system has been designed to effectively handle the volumes of anticipated process wastewater and sanitary sewage generated by site activities.

#### **WATER ANALYSIS:**

The parcel is not within a Groundwater Deficient Area. The project will be served by an existing 75 gallon per minute well. A Phase 1 Water Availability Analysis has been prepared and is included in this Use Permit application. The conclusion of the Phase 1 Analysis is that there is adequate water available and that the winery, residence and existing vineyards will not adversely impact water availability in the area. For the  $\pm 46$  acre parcel, the estimated water demand ( $\pm 17.78$  acre feet per year) is well within the 23 acre feet per year allotment established by Napa County Code §13.15.

## **FIRE PROTECTION:**

The project site is accessed from Long Ranch Road by an existing paved private driveway that will be expanded to commercial standards as required by the Napa County Road & Streets Standards. A delivery access road will lead north from the main driveway to the winery production building. Hammerhead turnarounds consistent with Fire and DPW requirements will be developed on both ends of the winery development area. Modification to the existing entrance to the parcel will include removal and replacement of the existing entry gate and widening of the entry area to improve vehicle access. The Applicant will maintain a 10 foot wide defensible space zone on each side of the access roadway from Long Ranch Road to the project site. Commercial fire sprinkler systems, consistent with County building code requirements will be installed in the winery, cave (Type III occupancy) and private residence. The current development plans provide for a total of 40,000 gallons of water will be stored in onsite tanks exclusively for fire protection. The actual quantity of fire protection water stored onsite will be determined by a fire protection consultant during development of site improvement construction drawings.

## **TRAFFIC:**

The traffic analysis prepared for this application demonstrates that the proposed winery will generate approximately seven trips per typical weekday, 21 trips per typical Saturday (13 PM peak trips), and 34 trips per Saturday during harvest. Traffic load will be heavier on marketing event days ( $\pm$  29 to 76 total trips). For both normal operations and marketing events, parking for all visitors will be accommodated onsite through the use of the paved parking lot and the unpaved vineyard avenues surrounding the winery facility. There will be no parking permitted on Long Ranch Road.

## **VIEWSHED PROTECTION:**

The project site is not clearly visible from any public road identified on the County's "Designated Public Roads" list and does not meet the applicability criteria set forth in Napa County Code §18.106. This standing was verified during the project Pre-application Meeting with County staff.

## **ACCESSORY ACTIVITIES:**

Proposed marketing activities are summarized above and outlined on the marketing plan portion of the winery Use Permit application. The winery development plan includes eight parking spaces (including two handicap spaces) proposed for employees, anticipated day-to-day visitors and miscellaneous delivery vehicles. It is not expected that all part-time and full-time employees will be working during the same hours or days. Additional parking for marketing events is available on vineyard avenues in the vicinity of the winery.

## **ENVIRONMENTAL ISSUES**

The environmental sensitivity maps on file in the County Planning Department have been reviewed to determine if this project will be subject to any other environmental issues. These maps are used by the Department to determine whether any environmental conditions exist on a particular site which would warrant special studies or mitigation measures to avoid damage to environmental resources. These maps

cover floodplain areas, archeological sites, endangered plants and animals, geologic hazards such as landslides and earthquake faults, potential inundation from dam failure and the like. A review of these maps indicated that the property is within County overlays for both archaeological and biological resources.

Complete biological resource survey and archeological resource reports were prepared for the previous property owner as part of applications for vineyard and residential development permits. To summarize, no archeological resources were discovered, and the previous development projects modified to minimize impacts to protected or sensitive biological resources such as oak woodlands, timberland and the State-listed *Hollyleaf Ceanothus*. As described above and discussed with County staff during Pre-application meetings associated with this winery Use Permit application, the proposed development occurs entirely within land previously cleared, excavated and developed for the vineyard and existing single family residence. As such, the proposed development will not impact any remaining native environmental resources onsite. A copy of the biosurvey conducted for the parcel is included in the winery Use Permit application materials.

Additional environmentally sensitive design elements of the project plans include: a) the replacement of non-native, water intensive landscaping with native grasses that will require little irrigation once established; b) installation of a solar panel system and a "living roof" atop the winery production building; c) a gravity-fed, sub-surface fermentation room; and d) use of a winery cave for barrel storage.

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## Checklist of Required Application Materials

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*Please make sure that the following documents are complete and legible. Consistent with the State Permit Streamlining Act and Departmental policy, the Conservation, Development, and Planning Department will make an application completeness determination within thirty days of application submittal and the payment of all required initial fees.*

☐ **Pre-Application Review Meeting with Planning Division Staff**

Please call Supervising Planner Jessica Jordan at (707) 299-1355 or via email at [jessica.jordan@countyofnapa.org](mailto:jessica.jordan@countyofnapa.org) to schedule.

☐ **Use Permit Application**

The attached Use Permit Application forms must be completed in full and signed by the property owner or their authorized agent. Corporations, partnerships, and the like have special signature requirements as follows:

**Corporations (whether for- or non-profit)**

The chairman of the board OR the president or vice president AND either the secretary, assistant secretary, chief financial officer, or treasurer. Alternately, the application may be signed by any person who is authorized to do so by a corporate resolution (a copy of the resolution should be provided).

**General Partnership**

Any partner of the general partnership.

**Limited Partnership**

A general partner of the limited partnership.

**Association**

The president or general manager of the association.

☐ **Application Fee**

Total Fees will be based on actual time and materials. A deposit (amount of deposit will be determined at the Pre Application meeting) in the amount of \$\_\_\_\_\_, check made payable to County of Napa.

☐ **To-Scale Plans**

Submit five 24" X 36", one 11" x 17" (or half-scale), and one 8½" x 11" copies of plans indicating the following. All plans must be to an identified architect's or engineer's scale and should legibly and comprehensively include the following details:

1. Name, address, and phone number of the owner of record, applicant, engineer, architect, and other project consultants as relevant.
2. Assessor's parcel numbers for all depicted parcels, north arrow (whenever possible, north should be at the top of the sheet), and graphic map scale.
3. Date of plan preparation (***revised plans must be clearly indicated with a new date and marked "revised"***)
4. All property lines of the subject parcel(s) and the dimensions thereof.

5. Location and names of all streets and right-of-ways serving the parcel(s).
6. Topography and elevation information in sufficient detail to properly assess the relationship of the proposed project and/or use to sea level and the contour of the land. Total project cut, fill, and off-haul should be indicated.
7. Location and top-of-bank of all ponds and/or reservoirs on or directly adjacent to the parcel(s).
8. Existing and proposed drainage patterns, drainage courses, and any other drainage improvements.
9. Limits of the FEMA 100-year floodplain and/or floodway if any portion of the parcel(s) is located within a mapped flood zone.
10. Location, dimensions, property-line setbacks, and road setbacks (as applicable) of all existing and proposed improvements, including, without limitation: all existing and proposed structures, caves, waste disposal systems, septic system reserve areas, wells, access roads, parking areas, ADA parking spaces, and outdoor work areas (whether covered or uncovered).
11. If the project requests a modification to the County's Road and Street Standards- detailed information on the proposed modification and its environmental context.
12. Location and dimensions of the proposed solid waste and recycling storage area.
13. Location and dimensions of all existing and proposed easements.
14. The areas (if any) that will be landscaped, with a description of the plant varieties, size and location of the materials to be planted and a description of proposed irrigation. The total square footage of proposed landscape areas should be indicated. *Note- projects exceeding 5,000 sq.ft. (residential) or 2,500 sq.ft. (non-residential) of landscaping are subject to additional Water Efficient Landscape Ordinance requirements.*
15. All existing trees with diameters at breast height (dbh) ≥ 6", with dbh, species, and whether the tree is to be removed or preserved indicated for each.
16. Temporary and/or permanent grading spoils storage/disposal areas.

**IF YOUR PROJECT IS A WINERY**, please also submit a single 24" X 36" copy of plans indicating the following. All plans must be to an identified architect's or engineer's scale and should legibly and comprehensively include the following details:

17. Marked-up site plan(s) showing existing and proposed "winery development area" and "winery coverage" in square feet. Please show your work and see the *Supplemental Application for Winery Uses* for definitions.

☐ **To-Scale Floor Plans**

Submit five 24" X 36", one 11" x 17" (or half-scale), and one 8½" x 11" copies of all floor plans. All plans must be to an identified scale and should clearly indicate existing and proposed conditions. Floor plans should legibly and comprehensively include the following details:

1. Dimensions and area of all rooms, hallways, and covered or partially enclosed outdoor areas.
2. Use of each area within each structure.
3. Location of emergency exits.

**IF YOUR PROJECT IS A WINERY**, please also submit a single 24" X 36" copy of plans indicating the following. All plans must be to an identified architect's or engineer's scale and should legibly and comprehensively include the following details:

4. Marked-up plan(s) showing existing and proposed interior and exterior "production area" and "accessory area" in square feet. Please show your work and see p. 11 for definitions.

☐ **To-Scale Building Elevations**

Submit five 24" X 36", one 11" x 17" (or half-scale), and one 8½" x 11" copies of all elevations. Elevations should be to an identified architect's or engineer's scale and should clearly indicate the following existing and proposed information. If no elevation changes are proposed, photographs may be submitted in the place of scaled elevations.

1. All relevant dimensions.
2. Exterior materials.
3. Exterior colors.
4. Existing grade.
5. Finished grade.
6. Finished floor level.
7. Building height consistent with Figure 209-1 of the 1997 *UBC Handbook*.

☐ **Site photographs**

Submit color photographs of the site and its vicinity adequate to depict existing conditions at the time of application submittal.

☐ **Water Supply & Waste Disposal Information**

1. For projects using groundwater- the attached Department of Public Works Phase 1 water study.
2. For projects served by a water utility- Water service will-serve letter.
3. For projects served by a sewerage utility- Sewage disposal will-serve letter.

☐ **Technical Studies**

The following studies are generally required unless waived by County Planning Staff at or following a Pre-Application Review Meeting. Please see County Planning Staff for a list of pre-qualified consultants.

1. Traffic Study
2. Archeological/Cultural Resources Study
3. Historic Resources Study
4. Biological Study – Includes Spring Botanical Survey
5. Special Studies (The following may be required on a project-specific basis at the discretion of the Planning Director.)
  - \_\_\_\_\_ Noise Study
  - \_\_\_\_\_ Aviation Compatibility Study
  - \_\_\_\_\_ Visual Impacts Study (Generally includes photographic simulations)
  - \_\_\_\_\_ Geological/Geotechnical Hazard Report
  - \_\_\_\_\_ Hydrology (runoff pre- and post-project) Analysis
  - \_\_\_\_\_ Hydraulic (flood impact) Analysis
  - \_\_\_\_\_ Other: \_\_\_\_\_
  - \_\_\_\_\_ Other: \_\_\_\_\_

☐ **Additional Information Required by the Department of Environmental Management:**

1. Soil Evaluation Report if an on-site septic system is proposed.
2. Engineering Feasibility Report if an on-site pond system or engineered septic system is proposed OR if peak waste flows exceed 1,500 gallons per day.
3. Water System Feasibility Report if the water supply system will serve 25 or more people inclusive of employees, visitors, and residents or if kitchen is proposed. See enclosed handout.
4. Water and/or Sewage Disposal Easement if an off-site spring, well, reservoir, storage tank, or individual sewage disposal system is proposed.
5. Completed Business Activities form, enclosed.
6. Solid Waste & Recycling Storage area location and size included on overall site plan. See guidelines at [www.countyofnapa.org/DEM/](http://www.countyofnapa.org/DEM/).
7. Cave setback plan if a cave is proposed. See enclosed handout.

☐ **Please Note**

While this checklist includes all information generally required to process a Use Permit application, it is primarily focused on winery uses. Additional information may be required at the discretion of the Planning Director, and in particular in those cases where non-winery commercial uses (such as restaurants) are proposed. **The Planning Division will make every effort to identify any additional required information at or directly following the Pre-application Review Meeting.**





A Tradition of Stewardship  
A Commitment to Service

## 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)

file No P11-00280-VP  
P11-00281-V

### Use Permit Application

*To be completed by Planning staff...*

Application Type: \_\_\_\_\_

Date Submitted: \_\_\_\_\_ Resubmittal(s): \_\_\_\_\_ Date Complete: \_\_\_\_\_

Request: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\*Application Fee Deposit: \$ \_\_\_\_\_ Receipt No. \_\_\_\_\_ Received by: \_\_\_\_\_ Date: \_\_\_\_\_

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

*To be completed by applicant...*

Project Name: Lodestone Vineyards Winery

Assessor's Parcel No: 032-010-071 Existing Parcel Size: ~46.0 ac.

Site Address/Location: 200 Long Ranch Road St. Helena CA 94574  
No. Street City State Zip

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

Property Owner: Mr. Wai Chang and Mr. Christopher Chang, dba Diversified Business Group, LLC

Mailing Address: 1200 Russell Way Hayward CA 94541  
No. Street City State Zip

Telephone No(\_\_\_\_\_) \_\_\_\_\_ E-Mail: cjchang85@gmail.com

Applicant (if other than property owner): \_\_\_\_\_

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

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

Representative (if applicable): George H Monteverdi, Ph.D. Monteverdi Consulting, LLC

Mailing Address: PO Box 6079 Napa CA 94581  
No. Street City State Zip

Telephone No( 707 ) 761 - 2516 E-Mail: george@monteverdiconsulting.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):

See attached project description.

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

District \_\_\_\_\_

Regional \_\_\_\_\_

State ABC Type 02

Federal TTB Basic Permit

### Improvements

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

See attached project description.

## Improvements, cont.

Total on-site parking spaces: 0 existing 8 proposed  
Loading areas: 0 existing 2 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): ~2 acres

## Employment and Hours of Operation

Days of operation:	<u>N/A</u> existing	<u>Mon-Sun</u> proposed
Hours of operation:	<u>N/A</u> existing	<u>10am - 6pm</u> proposed
Anticipated number of employee shifts:	<u>N/A</u> existing	<u>1</u> proposed
Anticipated shift hours:	<u>N/A</u> existing	<u>8</u> proposed

Maximum Number of on-site employees:

☒ 10 or fewer   ☐ 11-24   ☐ 25 or greater (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.

Christopher Chang

Print Name of Property Owner

Print Name Signature of Applicant (if different)



7/28/11

Signature of Property Owner

Date

Signature of Applicant

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 type="checkbox"/> Expanded	<input checked="" 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 type="checkbox"/> Expanded	<input checked="" 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 checked="" type="checkbox"/> On-Site?	<input type="checkbox"/> Catered?	
Public display of art or wine-related items	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input checked="" 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: N/A gal/y Per permit No: N/A Permit date: N/A

Current maximum actual production: N/A gal/y For what year? N/A

Proposed production capacity: 20,000 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>N/A</u> existing	<u>35</u> proposed
Average daily tours and tastings visitation <sup>1</sup> :	<u>N/A</u> existing	<u>15</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>N/A</u> existing	<u>M-Su, 10am-6pm</u> proposed
Non-harvest Production hours <sup>2</sup> :	<u>N/A</u> existing	<u>8am-5pm</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.)

There are currently no winery structures or activities on-site. This is an application for a new winery. Proposed marketing activities are described in the attached project description.

## 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.)

This application requests approval of a small commercial-grade kitchen within the winery building. As stated above, there are no existing winery-related activities onsite. All food served at the winery will be prepared either within the kitchen or by a professional caterer. For catered events, the caterer will likely use the kitchen for warming and plating of food. The type of foods prepared will depend on the event, but will be designed to compliment and highlight the wines produced by the Applicant. Food may be served to guests within the winery hospitality room, on the winery patio or within the winery cave.

## Definitions

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

- 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*
- 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*
- 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*
- 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*

### Conservation Development and Planning

## Winery Production Process



The Napa County Code contains various references to winery production and refers to production capacity as "the wine bottled or received" at a winery and refers to "bottling and storage of bottled wine and shipping and receiving of bulk and bottled wine" (Code Section 18.16.030(G)(4)).<sup>1</sup>

This handout was developed by the County planning staff with the assistance of a number of local industry representatives to assist property owners and other interested parties in interpreting Napa County Code references to winery production. It does not create a new definition or regulation.

A winery's total annual production equals either (1) the sum of all wine created through fermentation in a given year, plus the net total of all fermented bulk wine received and shipped in the same year, including all bottled wine received on the premises during the same year; or (2) the amount of wine bottled on the premises in the same given year, whichever is greater.

Using the diagram on the right, this means the greater of  $A - (B - C)$ , or D. If  $B - C$  is a negative number, total production is equal to either A or D, whichever is greater.

This interpretation holds true for all physical winery facilities regardless of the number of business entities (e.g. Alternating Proprietors/Custom Crush) they accommodate or the date that their production capacity was established or recognized. However, wineries occupying multiple facilities are governed by the specific terms of their use permit or Certificate of Legal Non-conformity (CLN), which may vary.

Quantities represented by items A through D on the diagram can be determined by reviewing a winery's annual submittals to the federal Bureau of Alcohol, Tobacco and Firearms (ATF). The County may periodically request a copy of these submittals (s) as a way to monitor compliance with previously adopted conditions/requirements. The County recognizes that annual variations can occur due to the grape harvest and the timing of finishing/bottling, and will generally review and average three to five consecutive years of data.

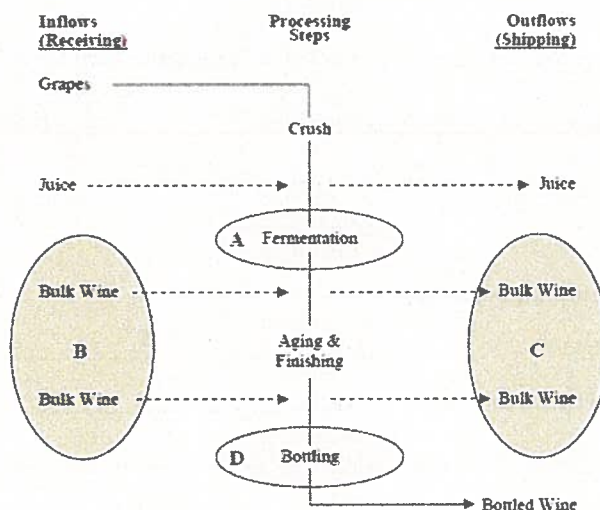


Figure 1. Winery Production Process

<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>N/A</u>	sq. ft.	<u>N/A</u>	acres
Proposed	<u>± 7,710</u>	sq. ft.	<u>± 0.18</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>± 53,375</u>	sq. ft.	<u>± 1.22</u>	acres	<u>± 2.8%</u>	% of parcel
-----------------	---------	---------------	-------	---------------	-------------

**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>N/A</u>	sq. ft.	Proposed	<u>± 15,660</u>	sq. ft.
----------	------------	---------	----------	-----------------	---------

**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>± 3,080</u>	sq. ft.	<u>20</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: <u>N/A</u>	sq. ft.	Proposed: <u>± 6,550</u>	sq. ft.
Covered crush pad area	Existing: <u>N/A</u>	sq. ft.	Proposed: <u>± 1,800</u>	sq. ft.
Uncovered crush pad area	Existing: <u>N/A</u>	sq. ft.	Proposed: <u>N/A</u>	sq. ft.



---

## Initial Statement of Grape Source

---

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.

  
Owner's Signature

7/28/11

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.*

## 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>well/tank</u>	<u>well/tank</u>
Name of proposed water supplier (if water company, city, district):	<u>N/A</u>	<u>N/S</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>±700</u> gallons per day (gal/d)	
Current water source:	<u>well</u>	<u>well</u>
Anticipated future water demand:	<u>± 1,175</u> gal/d	<u>TBD</u> gal/d
Water availability (in gallons/minute):	<u>±75</u> gal/m	<u>75</u> gal/m
Capacity of water storage system:	<u>20,000</u> gal	<u>40,000</u> gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	<u>tanks</u>	

### Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	<u>sewage</u>	<u>winery process</u>
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	<u>on-site septic</u>	<u>on-site septic</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>±240</u> gal/d	<u>N/A</u> gal/d
Anticipated future waste flows (peak flow):	<u>± 530</u> gal/d	<u>± 1,227</u> gal/d
Future waste disposal design capacity:	<u>see report</u> gal/d	<u>see report</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 guidelines available at [www.countyofnapa.org/dem](http://www.countyofnapa.org/dem).

### 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 and landfill (Clover Flat Landfill)

## Winery Traffic Information / Trip Generation Sheet

### Traffic during a Typical Weekday

Number of FT employees: <u>2</u>	x 3.05 one-way trips per employee	=	<u>6.1</u>	daily trips.
Number of PT employees: <u>0</u>	x 1.90 one-way trips per employee	=	<u>0</u>	daily trips.
Average number of weekday visitors: <u>15</u>	/ 2.6 visitors per vehicle x 2 one-way trips	=	<u>11.5</u>	daily trips.
Gallons of production: <u>20,000</u>	/ 1,000 x .009 truck trips daily <sup>3</sup> x 2 one-way trips	=	<u>0.36</u>	daily trips.
<b>Total</b>		=	<u>±18</u>	daily trips.
(No of FT employees) + (No of PT employees/2) + (sum of visitor and truck trips x .38)		=	<u>±6.5</u>	PM peak trips.

### Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>1</u>	x 3.05 one-way trips per employee	=	<u>3.05</u>	daily trips.
Number of PT employees (on Saturdays): <u>0</u>	x 1.90 one-way trips per employee	=	<u>0</u>	daily trips.
Average number of weekend visitors: <u>25</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>17.9</u>	daily trips.
<b>Total</b>		=	<u>±21</u>	daily trips.
(No of FT employees) + (No of PT employees/2) + (visitor trips x .57)		=	<u>±13</u>	PM peak trips.

### Traffic during a Crush Saturday

Number of FT employees (during crush): <u>4</u>	x 3.05 one-way trips per employee	=	<u>12.2</u>	daily trips.
Number of PT employees (during crush): <u>2</u>	x 1.90 one-way trips per employee	=	<u>3.8</u>	daily trips.
Average number of weekend visitors: <u>25</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>17.9</u>	daily trips.
Gallons of production: <u>20,000</u>	/ 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>0.36</u>	daily trips.
Avg. annual tons of grape on-haul: <u>N/A</u>	/ 144 truck trips daily <sup>4</sup> x 2 one-way trips	=	<u>0</u>	daily trips.
<b>Total</b>		=	<u>±34.2</u>	daily trips.

### Largest Marketing Event- Additional Traffic

Number of event staff (largest event): <u>8</u>	x 2 one-way trips per staff person	=	<u>16</u>	trips.
Number of visitors (largest event): <u>75</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>53.6</u>	trips.
Number of special event truck trips (largest event): <u>3</u>	x 2 one-way trips	=	<u>6</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).

## Traffic Information Sheet Addendum

### **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**

- Please provide separate **Winery Traffic Information / Trip Generation Sheets** for existing and proposed operations.

### **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

# 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	Lodestone Vineyards Winery
PROJECT ADDRESS	200 Long Ranch Road
APPLICANT	Diversified Business Group, LLC
CONTACT INFO	925-389-9057
	email <u>CJCHANG85@gmail.com</u> phone

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

## 3 SITE DESIGN

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

## 4 ENERGY PRODUCTION & EFFICIENCY

- |   |                                     |  |                                     |
|---|-------------------------------------|--|-------------------------------------|
| 4.1 Does your facility use energy produced on site?<br>If yes, please explain the size, location, and percentage of off-set:<br><u>onsite solar PV system; size TBD</u> | <input checked="" type="checkbox"/> |  |                                     |
| 4.2 Does the design include thermal mass within the walls and/or floors?  |                                     |  | <input checked="" 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 checked="" type="checkbox"/> |
| 4.4 Will your plans for construction include:   |                                     |  |                                     |
| 4.41 High density insulation above Title 24 standards?  | <input checked="" type="checkbox"/> |  | <input checked="" type="checkbox"/> |
| 4.42 Zones for heating and cooling to provide for maximum efficiency?   | <input checked="" type="checkbox"/> |  |                                     |
| 4.43 Energy Star™ or ultra energy efficient appliances?   | <input checked="" type="checkbox"/> |  |                                     |
| 4.44 A "cool" (lightly colored or reflective) or a permeable/living roof?   | <input checked="" type="checkbox"/> |  |                                     |
| 4.45 Timers/time-outs installed on lights (such as the bathrooms)?  |                                     |  | <input checked="" type="checkbox"/> |

If yes, please explain: \_\_\_\_\_

## 5 WATER CONSERVATION

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



A Tradition of Stewardship  
A Commitment to Service

**Department of Public Works**

1195 Third Street, Suite 201  
Napa, CA 94559-3092  
[www.co.napa.ca.us/publicworks](http://www.co.napa.ca.us/publicworks)

Main: (707) 253-4351  
Fax: (707) 253-4627

**Donald G. Ridenhour, P.E.**  
Director

## WATER AVAILABILITY ANALYSIS - PHASE ONE 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 assessor's 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 underline your location classification below (Public Works can assist you in determining your classification if necessary):

Valley Floor  
Mountain Areas  
MST Groundwater Deficient Area

1.0 acre feet per acre per year  
0.5 acre feet per acre per year  
0.3 acre feet per acre per year

Assessor's Parcel Number(s)	Parcel Size (A)	Parcel Location Factor (B)	Allowable Water Allotment (A) X (B)
032-010-071	±46.0 ac	0.5 af/yr	23.0 af/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	<u>±0.75</u> af/yr
Farm Labor Dwelling	<u>N/A</u> af/yr
Winery	<u>N/A</u> af/yr
Commercial	<u>N/A</u> af/yr
Vineyard*	<u>±16.5</u> af/yr
Other Agriculture	<u>N/A</u> af/yr
Landscaping	<u>N/A</u> af/yr
Other Usage (List Separately):	
_____	_____ af/yr
_____	_____ af/yr
_____	_____ af/yr

**PROPOSED USE:**

Residential	<u>±0.75</u> af/yr
Farm Labor Dwelling	<u>N/A</u> af/yr
Winery	<u>~0.53</u> af/yr
Commercial	<u>N/A</u> f/yr
Vineyard*	<u>±16.5</u> af/yr
Other Agriculture	<u>N/A</u> af/yr
Landscaping	<u>N/A</u> af/yr
Other Usage (List Separately):	
_____	_____ af/yr
_____	_____ af/yr
_____	_____ af/yr

**TOTAL:** ±17.25 af/yr  
±5.62M gallons\*\*

**TOTAL:** ±17.78 af/yr **TOTAL:**  
**TOTAL:** ±5.79M gallons\*\*

Is the proposed use less than the existing usage? ☐ Yes ☒ No ☐ Equal

**Step #4:**

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

All numbers based on County Estimated Water Use Guidelines.

Residential: conservatively assumed upper end of Guidelines range

Vineyard: 22 acres x 0.75 af/ac/yr = 16.5 af/yr (no change to vineyard acreage proposed)

Winery: 20,000 gpy x 2.15 af/yr per 100,000 gal. of wine = 0.53 af/yr

Note: the actual vineyard water usage will be less than proposed above because winery process wastewater will be used for irrigation of one vineyard block. The actual usage offset, however, cannot be determined at this time. Furthermore, existing non-native landscaping will be replaced with draught-tolerant native vegetation, reducing future landscaping water use versus current.

**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: 7/21/11

Phone: 707-761-2516

## WATER AVAILABILITY ANALYSIS - PHASE ONE STUDY

### 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



# NAPA COUNTY UNIFIED PROGRAM CONSOLIDATED FORM

## FACILITY INFORMATION

### BUSINESS ACTIVITIES

Page 1 of

#### I. FACILITY IDENTIFICATION

FACILITY ID # (Agency Use Only)		1	EPA ID # (Hazardous Waste Only)	2
			N/A	
BUSINESS NAME (Same as Facility Name of DBA-Doing Business As) Lodestone vineyard's winery				
103				
BUSINESS SITE ADDRESS 200 Long Ranch Road				
BUSINESS SITE CITY St. Helena			CA	ZIP CODE 94574
			PHONE 707.761.2516	
CONTACT NAME George H Monteverdi (owner's representative)				
106				

#### II. ACTIVITIES DECLARATION

**NOTE: If you check YES to any part of this list, please submit the Business Owner/Operator Identification page.**

Does your facility...	If Yes, please complete these pages of the UPCF....	
<b>A. HAZARDOUS MATERIALS</b> Have on site (for any purpose) at any one time, hazardous materials at or above 55 gallons for liquids, 500 pounds for solids, or 200 cubic feet for compressed gases (include liquids in ASTs and USTs); or the applicable Federal threshold quantity for an extremely hazardous substance specified in 40 CFR Part 355, Appendix A or B; or handle radiological materials in quantities for which an emergency plan is required pursuant to 10 CFR Parts 30, 40 or 70?	<input type="checkbox"/> YES <input type="checkbox"/> NO   4	HAZARDOUS MATERIALS INVENTORY – CHEMICAL DESCRIPTION
<b>B. REGULATED SUBSTANCES</b> Have Regulated Substances stored onsite in quantities greater than the threshold quantities established by the California Accidental Release prevention Program (CalARP)?	<input type="radio"/> YES <input checked="" type="radio"/> NO   4a	Coordinate with your local agency responsible for CalARP.
<b>C. UNDERGROUND STORAGE TANKS (USTs)</b> Own or operate underground storage tanks?	<input type="radio"/> YES <input checked="" type="radio"/> NO   5	UST FACILITY (Formerly SWRCB Form A) UST TANK (one page per tank) (Formerly Form B)
<b>D. ABOVE GROUND PETROLEUM STORAGE</b> Own or operate ASTs above these thresholds: Store greater than 1,320 gallons of petroleum products (new or used) in aboveground tanks or containers.	<input type="radio"/> YES <input checked="" type="radio"/> NO   8	NO FORM REQUIRED TO CUPAs
<b>E. HAZARDOUS WASTE</b> Generate hazardous waste?	<input type="radio"/> YES <input checked="" type="radio"/> NO   9	EPA ID NUMBER – provide at the top of this page
Recycle more than 100 kg/month of excluded or exempted recyclable materials (per HSC 25143.2)?	<input type="radio"/> YES <input checked="" type="radio"/> NO   10	RECYCLABLE MATERIALS REPORT (one per recycler)
Treat hazardous waste on-site?	<input type="radio"/> YES <input checked="" type="radio"/> NO   11	ON-SITE HAZARDOUS WASTE TREATMENT – FACILITY ON-SITE HAZARDOUS WASTE TREATMENT – UNIT (one page per unit)
Treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)?	<input type="radio"/> YES <input checked="" type="radio"/> NO   12	CERTIFICATION OF FINANCIAL ASSURANCE
Consolidate hazardous waste generated at a remote site?	<input type="radio"/> YES <input checked="" type="radio"/> NO   13	REMOTE WASTE / CONSOLIDATION SITE ANNUAL NOTIFICATION
Need to report the closure/removal of a tank that was classified as hazardous waste and cleaned on-site?	<input type="radio"/> YES <input checked="" type="radio"/> NO   14	HAZARDOUS WASTE TANK CLOSURE CERTIFICATION
Generate in any single calendar month 1,000 kilograms (kg) (2,200 pounds) or more of federal RCRA hazardous waste, or generate in any single calendar month, or accumulate at any time, 1 kg (2.2 pounds) of RCRA acute hazardous waste; or generate or accumulate at any time more than 100 kg (220 pounds) of spill cleanup materials contaminated with RCRA acute hazardous waste.	<input type="radio"/> YES <input checked="" type="radio"/> NO   14a	Obtain federal EPA ID Number, file Biennial Report (EPA Form 8700-13A/B), and satisfy requirements for RCRA Large Quantity Generator.
Household Hazardous Waste (HHW) Collection site?	<input type="radio"/> YES <input checked="" type="radio"/> NO   14b	See CUPA for required forms.

#### F. LOCAL REQUIREMENTS

(You may also be required to provide additional information by your CUPA or local agency.)

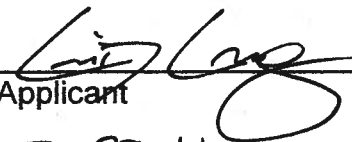
UPCF Rev. (12/2007)

## 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.

  
Applicant  
7-28-11  
Date

\_\_\_\_\_  
Property Owner (if other than Applicant)

LODESTONE VINEYARDS Winery  
Project Identification