

Shelton, Kirsty

From: Jeff Redding [jreddinga@comcast.net]
Sent: Tuesday, June 12, 2012 10:20 AM
To: Shelton, Kirsty
Cc: Kirk Wrede; Lisa Heisinger
Subject: Updated Project Information and Modifications Raymond Vineyard and Cellars

Kirsty, the purpose of this email is to update our project description to include recent changes made following our recent neighborhood meeting. I also referenced two items that were/are part of our previous application. No other changes to the legal description that was published are proposed. We kindly request that you modify the final project description in the following areas:

- Production Hours: We have requested in our original application that production hours (non-harvest) be increased to allow us to conduct production operations such as bottling from 6:00 a.m. to 10:00 p.m. daily. We have agreed to restrict these extended hours to only 30 days annually; the balance of the year production operations would end by 6:00 p.m.
- Marketing Events: We have requested a reduction in the number of marketing events from the approved 1991 levels. We were asked by the neighbors to clarify which events would occur at night and which during the evening. We have prepared the following table which we sent to our neighbors to clarify that point as follows:
 - 2 events per year for up to 500 people; 2 evening events (indoor or outdoor)
 - 4 events per year for up to 250 people; 3 evening events (maximum 2 outdoor) and 1 daytime event (indoor or outdoor)
 - 6 events per year for up to 150 people; 3 evening events (maximum 2 outdoor) and 3 daytime events (indoor or outdoor)
 - 12 events per year for up to 100 people; 8 evening events (maximum 4 outdoor) and 4 daytime events (indoor or outdoor)
 - 26 events per year for up to 50 people; 18 evening and 8 daytime events (indoor or outdoor)

We will also modify our proposal such that there will be no events with greater than 100 guests at least one weekend a month during the peak season of May through October. All events, whether indoor or outdoor, with or without amplified music, will end no later than 10pm.

- Advance Notice of Upcoming Events: To minimize any inconvenience to our neighbors, we are compiling an email list to contact anyone who wishes to be notified before large events are going to take place. We will provide notice to anyone requesting such notice. A contact person has been provided to our neighbors.
- Traffic: We have agreed to provide shuttle service from an off-site location for our proposed 500 person events which we will hold twice a year
- Off-Site Signage: Our neighbors were concerned about speeding on Zinfandel Lane, and trucks that cut through their neighborhood. While we recognize that this is an existing issue not related to our proposal, we have agreed to support our neighbors in any petition or request they may make to the board of supervisors to modify speed limits on Zinfandel Lane or signage that limit truck traffic within the adjacent neighborhood.

- On-Site Signage: We will add additional signage on our property to better direct guests and service vehicles to their destinations.
- Kitchen Relocation: Relocate the commercial and demonstration kitchen approved in 1991 from building 'C' to building 'A'

Kirsty, we would appreciate it if you would incorporate these changes into the staff report, final project description. We propose no other changes at this time.

Thanks for seeing us through the process.

Regards,

Jeff Redding

KIRSTY

J. REDDING AICP

2423 RENFREW ST. NAPA, CA 94558

PHONE (707) 255-7375 • FAX (707) 255-7275 • JREDDINGAICP@COMCAST.NET

April 30, 2012

Kirsty Shelton, Planner III
Department of Conservation, Development and Planning
County of Napa
1195 Third Street, room 210
Napa, California 94559

RECEIVED

MAY 01 2012

**NAPA CO. CONSERVATION
DEVELOPMENT & PLANNING DEPT.**

Re: Raymond Vineyard and Cellar Use Permit Modification #P11-00156. APN 030-270-013; 030-050-031

Dear Ms. Shelton:

Please update the use permit application on file with your office to reflect the following updated project description:

1. Increase visitation by 100 to 500 total daily visitors (400 public and 100 by-appointment only)
2. Increase production from 750,000 gallons per year as averaged over any consecutive three (3) year period not to exceed 900,000 gallons in any given year to 1.5 million gallons per year
3. Modify and replace the existing marketing plan to include a total of fifth (50) events annually with a maximum of 8 per month as follows:
 - a. 2 events per year for up to 500 persons (evening events)
 - b. 4 events per year for up to 250 persons (3 evening events and 1 daytime event)
 - c. 6 events per year for up to 150 persons (3 evening and 3 daytime events)
 - d. 12 events pr year for up to 100 persons (8 evening and 4 daytime events)
 - e. 26 events per year for up to 50 persons (18 evening and 8 daytime events)
4. Modify the existing wastewater treatment ponds and enlarge the spray fields
5. Expand the existing domestic wastewater treatment system
6. Construct 50 additional parking spaces for a total of 130 parking spaces
7. Include food and wine pairing as part of tours and tasting
8. Construct a left-hand turn lane on Zinfandel Lane
9. Construct 510 sq. ft. of outdoor restrooms
10. Remodel and convert the existing 855 sq. ft. pool house to private tasting;
11. Remodel and convert a 2,764 s.f. portion of the existing 4,070 sq. ft. residence to private 2,764 tasting, retaining 1,338 sq. ft. as a private residence
12. Construct a vineyard-viewing platform;
13. Modify the hours of operation for tours and tasting from 10 a.m. to 4 p.m. to 10

- a.m. to 6:30 p.m.
14. Increase the hours of operation for production from 6 a.m. to 6 p.m. to 6 a.m. to 11 p.m.
 15. Increase the number of employees from 24 to 90
 16. Construct 17,400sq. ft. of production space with interior modifications, including the conversion of 10,670 sq. ft. of production space to accessory use space
 17. Modify the existing conditions of approval to allow for outdoor events
 18. Remove existing swimming pool and replace with landscaping
 19. Display of public art within one-acre of landscape.
 20. AB 2004 (Evans) allowance for outdoor consumption of wine purchased on site within area shown on site plan on file with the Department; and
 21. Construct commercial and demonstration kitchens in building A.

Thank you very much for all your help with our project.

Sincerely,



Jeffrey Redding AICP for
Raymond Vineyard and Cellar

CC: Tom Blackwood, Raymond Vineyard and Cellar



A Tradition of Stewardship
A Commitment to Service

JKK CL

file No P11-00156

Napa County
Conservation, Development, and Planning Department
1195 Third Street, Suite 210, Napa, California, 94559 phone (707) 253-4417
web www.countyofnapa.org/cdp/ email cdp@countyofnapa.org

Use Permit Application

To be completed by Planning staff...

Application Type: _____
Date Submitted: June 2011 Resubmittal(s): Jan 2012, May 2012, June 2012 Date Complete: June 2012
Request: _____

See attached

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

To be completed by applicant...

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

Project Name: Raymond Vineyards and Cellar

Assessor's Parcel No: 030-270-013 & 030-050-031 Existing Parcel Size: 60.72 ac.

Site Address/Location: 849 Zinfandel Lane St. Helena, California 94574
No. Street City State Zip

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

Property Owner: Raymonds Vineyard and Cellar c/o Jim Nagel

Mailing Address: 849 Zinfandel Lane St. Helena, California 94574
No. Street City State Zip

Telephone No: (707) 963 - 6914 E-Mail: jim.nagel@boisset.com

Applicant (if other than property owner): Alan Leonnet

Mailing Address: 849 Zinfandel Lane St. Helena, California 94574
No. Street City State Zip

Telephone No: (707) 963 - 3141 E-Mail: N/A

Representative (if applicable): Jeffrey Redding AICP

Mailing Address: 2423 Renfrew Street Napa, California 94558
No. Street City State Zip

Telephone No: (707) 255 - 7375 E-Mail: jreddingaicp@comcast.net

Use Permit Information Sheet

Use

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

Raymond Vineyards and Cellar is a public tasting facility with 400 daily visitors permitted. A major production and facilities upgrade was authorized by the county in 1991 (use permit #). This permit allowed for production of 750,000 gallons annually with a three (3) year average not to exceed 900,000 gallons. The 1991 use permit also included a new production building, a hospitality center with commercial kitchen, private banquet room, conference room and tour gallery. The current marketing plan was also approved in 1991

The new winery owner is proposing the following changes to the 1991 use permit as summarized below and shown on the attached plans included with this application:

- increase production in phases to a maximum of 1,500,000 gpy. Initial phase: 900,000 gpy
- add 400 daily visitors for private tours and tasting - amended as per letter of intent 4/30/12
- revise the existing marketing plan
- add approximately 17,500 s.f. of production area by enclosing the area between portion of bldg. 'B'
- revise use areas within the existing and approved winery footprint
- modify existing conditions of approval to allow for outdoor wine marketing events and use of approved farm labor dwelling for private marketing events
- increase the number of full-time and part-time employees

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

District _____

Regional _____

State ABC

Federal TTB

Improvements

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

The proposed changes to the 1991 use permit will include the following on- and off-site improvements:

- a new left turn lane on Zinfandel Lane at its intersection with Wheeler Lane (winery access road)
- expansion of the existing parking facilities from 81 to 130
- enclose an approximate 17,500 s.f. area between the two portions of building 'B' (barrel/production building)
- modify existing wastewater ponds and spray fields to accommodate proposed production increase
- expand domestic waste treatment system to accommodate additional daily visitors and marketing plan changes
- remodel and convert portion of existing building 'A' from production and offices to public and private tasting and other hospitality and marketing events
- use existing outdoor gardens for public and private tours and tastings and marketing events
- convert a portion of the approved farm labor dwelling and pool house (currently in use as a private residence and pool house) to private tasting and marketing.

Additional improvements are listed on the attached page

These changes will be implemented in phases. All on-site improvements are shown on the architectural and civil engineering drawings included with this application packet.

Use Permit Modification
for
Raymond Vineyards and Cellars
849 Zinfandel Lane
St. Helena

Proposed Improvements (Continued)

- i. New biodynamic outdoor garden area with self-guided tour
- j. New vineyard viewing platform to be open to use by visitors
- k. Convert existing barrel storage area to event space and display area for viticultural and enological items
- l. Construct a new catering kitchen
- m. Convert previous office space for use by wine club members for marketing and tasting
- n. Add new entry door within public tasting area and create new 130 s.f. vestibule for use as a reception area
- o. Convert existing wine laboratory and production office to private blending room

Improvements, cont.

Total on-site parking spaces: 81 existing 130 proposed
Loading areas: 0 existing 0 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): 3 acres, +/- acres

Employment and Hours of Operation

Days of operation: Sunday-Saturday existing No change proposed
Hours of operation: 10-4:00 (public) existing 10 a.m.-6:30 p.m. proposed
Anticipated number of employee shifts: 1 existing 2 proposed
Anticipated shift hours: existing 6-2:30; 2:30-11:00 proposed

Maximum Number of on-site employees:

☐ 10 or fewer ☐ 11-24 ☒ 25 or greater (specify number) 90

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

☐ other (specify number)

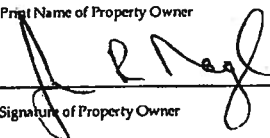
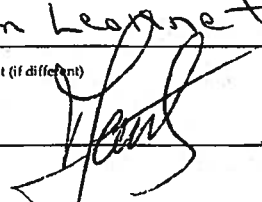
Certification and Indemnification

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.

Raymond Vineyards + Cellar c/o Jim Ngil		Alain Leongnet	
For: Print Name of Property Owner	Print Name Signature of Applicant (if different)		
		5 May 2011	5-05-11
Signature of Property Owner	Signature of Applicant	Date	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 checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Tours and Tasting- Open to the Public	<input checked="" 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 checked="" type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Marketing Events	<input type="checkbox"/> Existing	<input checked="" type="checkbox"/> Expanded	<input 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: 750,000 gal/y Per permit No: U-89-46 Permit date: 02/91

Current maximum actual production: 750,000 gal/y For what year? 2010

Proposed production capacity: 1,500,000 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>400</u> existing	<u>800</u> proposed
Average daily tours and tastings visitation ¹ :	<u>200</u> existing	<u>400</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>10:00 am-4:00 pm</u> existing	<u>10:00 am-6:30 pm</u> proposed
Non-harvest Production hours ² :	<u>6:00 am-6:00 pm</u> existing	<u>6:00 am-11:00 pm</u> proposed

¹ 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.

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

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>207,475/226,775 approved</u> sq. ft.	<u>4.8/5.2 approved in '91</u> acres
Proposed	<u>197,500</u> sq. ft.	<u>4.5</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>435,880</u> sq. ft.	<u>10.0</u> acres	<u>16</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>243,800/'91--263,465</u> sq. ft.	Proposed	<u>236,130</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>15,209/'91--17,131</u> sq. ft.	<u>6/'91--7</u> % of production facility
Proposed	<u>26,406</u> sq. ft.	<u>11</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>N/A</u> sq. ft.
Covered crush pad area	Existing: <u>0</u> sq. ft.	Proposed: <u>17,015</u> sq. ft.
Uncovered crush pad area	Existing: <u>43,965</u> sq. ft.	Proposed: <u>26,950</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

5-05-11

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.

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: <u>60</u>	x 3.05 one-way trips per employee	=	<u>183</u>	daily trips.
Number of PT employees: <u>10</u>	x 1.90 one-way trips per employee	=	<u>19</u>	daily trips.
Average number of weekday visitors: <u>200</u>	/ 2.6 visitors per vehicle x 2 one-way trips	=	<u>154</u>	daily trips.
Gallons of production: <u>1,500,000</u>	/ 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	<u>27</u>	daily trips.
Total		=	<u>383</u>	daily trips.
Number of total weekday trips x .38		=	<u>146</u>	PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>5</u>	x 3.05 one-way trips per employee	=	<u>15</u>	daily trips.
Number of PT employees (on Saturdays): <u>10</u>	x 1.90 one-way trips per employee	=	<u>19</u>	daily trips.
Average number of weekend visitors: <u>400</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>286</u>	daily trips.
Total		=	<u>320</u>	daily trips.
Number of total Saturday trips x .57		=	<u>182</u>	PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): <u>20</u>	x 3.05 one-way trips per employee	=	<u>61</u>	daily trips.
Number of PT employees (during crush): <u>20</u>	x 1.90 one-way trips per employee	=	<u>38</u>	daily trips.
Average number of weekend visitors: <u>400</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>286</u>	daily trips.
Gallons of production: <u>1,500,000</u>	/ 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>27</u>	daily trips.
Avg. annual tons of grape on-haul: <u>4,000</u>	x .11 truck trips daily ⁴ x 2 one-way trips	=	<u>880</u>	daily trips.
Total		=	<u>1292</u>	daily trips.
Number of total Saturday trips x .57		=	<u>736</u>	PM peak trips.

Largest Marketing Event- Additional Traffic

Number of event staff (largest event): <u>25</u>	x 2 one-way trips per staff person	=	<u>50</u>	trips.
Number of visitors (largest event): <u>250</u>	/ 2.8 visitors per vehicle x 2 one-way trips	=	<u>179</u>	trips.
Number of special event truck trips (largest event): <u>4</u>	x 2 one-way trips	=	<u>8</u>	trips.

³ 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).

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

BGA

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>RAYMOND VINEXACPS</u>	
PROJECT ADDRESS	<u>999 ZIMMERMAN LANE</u>	
APPLICANT		
CONTACT INFO	email	phone

- | | yes | no | I don't know |
|---|-------------------------------------|-------------------------------------|-------------------------------------|
| 1 Have you designed to U.S.G.B.C.™ LEED™ or Build It Green™ standards?
If yes please include a copy of their required spreadsheets. | | <input checked="" type="checkbox"/> | |
| 2 Do you have an integrated design team?
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?
If yes, please explain the size, location and percentage of off-set. | | <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"/> | |
| 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"/> | <input checked="" type="checkbox"/> | |
| If yes, please explain: <u>NEW WORK TO FILL CAVE</u> | | | |
| 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"/> |

B6K

	yes	no	I don't know
6 MATERIAL RECYCLING			
6.1 Are you using reclaimed materials? If yes, what and where _____	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6.2 Are you using recycled construction materials-			
6.2.1 finish materials?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6.2.2 aggregate/concrete road surfaces?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6.2.3 fly ash/slag in foundation?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6.3 Will your contractor be required to recycle and reuse construction materials as part of your contract?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6.4 Does your facility provide access to recycle-			
6.4.1 Kitchen recycling center?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6.4.2 Recycling options at all trash cans?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6.4.3 Do you compost green waste?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6.4.4 Provide recycling options at special events?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7 NATURAL RESOURCES			
7.1 Will you be using certified wood that is sustainably harvested in construction?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7.2 Will you be using regional (within 500 miles) building materials?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7.3 Will you be using rapidly renewable materials, such as bamboo?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7.4 Will you apply optimal value engineering (studs & rafters at 24" on center framing)?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7.5 Have you considered the life-cycle of the materials you chose?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8 INDOOR AIR QUALITY			
8.1 Will you be using low or no emitting finish and construction materials indoors-			
8.1.1 Paint?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.1.2 Adhesives and Sealants?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.1.3 Flooring?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.1.4 Framing systems?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.1.5 Insulation?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.2 Does the design allow for maximum ventilation?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.3 Do you plan for a wood burning fireplace (US EPA Phase II certified)?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8.4 Does your design include dayliting, such as skylights?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9 TRANSPORTATION DEMAND MANAGEMENT			
9.1 After your project is complete, will you offer your employees incentives to carpool, bike, or use transit?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9.2 After your project is complete, will you allow your employees to telecommute or have alternative work schedules?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9.3 Does your project include design features that encourage alternatives modes of transportation, such as preferred parking for carpooling, ridesharing, electric vehicles? secured bicycle parking, safe bicycle access? loading zones for buses/large taxi services?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9.4 How close is your facility to public transportation? 1 MILE +	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10 Are there any superior environmental/sustainable features of your project that should be noted? NO			
11 What other studies or reports have you done as part of preparing this application? 1 _____ 2 _____ 3 _____ 4 _____			
12 If your project involves an addition or modification to an existing building, are you planning to improve energy conservation of existing space (such as insulation, new windows, HVAC, etc.)? If yes, please describe <u>NEW/IMPROVED LIGHT WILL BE BUILT TO MEET CURRENT CODE.</u>			
13 Once your facility is in operation, will you			
13.1 calculate your greenhouse gas emissions?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13.2 implement a GHG reduction plan?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13.3 have a written plan to reduce your vehicle miles traveled of your operations and employee's commute?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14 Does your project provide for education of green/sustainable practices? If yes, please describe _____			
15 Any comments, suggestions, or questions in regards to the County's efforts to reduce greenhouse gases? _____ _____ _____			

Form filled out by: _____

Please feel free to include additional sheets of paper as necessary



SUMMIT ENGINEERING INC.

707 . 527 . 0775 Phone

707 . 527 . 0212 Fax

805 . 549 . 0775 Central Coast

463 Aviation Blvd. Ste 200 Santa Rosa, CA 95403

May 9, 2011

Hillary Gitelman
Napa County Planning Department & Conservation Development
1195 Third Street, Room 210
Napa, CA 94559

Re: Raymond Vineyard and Cellar
849 Zinfandel Lane
St. Helena, California 94574
Use Permit Application
Phase I Water Availability Analysis
Project no. 2010080

Dear Ms. Gitelman:

This correspondence provides data for the Phase I water availability analysis regarding the Raymond Vineyard and Cellar Use Permit Application.

In general, a water availability analysis, in accordance with Napa County policy, is required for the purpose of addressing the potential for a project to adversely impact the ground water supplies of neighbors. The following information is provided to verify that the Public Works criteria are satisfied.

1. **SITE PLAN**

Refer to the Overall Site Plan attached to the Use Permit Application for a general layout of the project components. These plans also include approximate property boundaries, existing buildings and agricultural development, and the existing and proposed winery process wastewater and sanitary sewage systems. A vicinity map is supplied (Enclosure A) to help in locating the site.

2. **PROJECT DESCRIPTION**

Raymond Vineyard and Cellar is seeking County approval to modify the existing facility. The winery production capacity is currently 750,000 gallons per year (for a 3 year average) with a peak of 950,000 gallons per year. An ultimate production capacity of 1,500,000 gallons of wine is being requested. Phase 1 will be for the production capacity of 950,000 gallons and Phase 2 will include the increase to the ultimate capacity of 1,500,000 gallons. The site is on parcel APN 030-270-013 totaling 60.21 acres located at 849 Zinfandel Lane, in St. Helena, California.

The modification is projected to include the following items:

- a) Production building "B" expansion
- b) Remodel of existing production & office building "A"
- c) Use of existing outdoor gardens for public and private tours/tastings and marketing events

- d) Convert portion of existing residence & pool house to private tasting
- e) New Biodynamic farming garden with self-guided tour
- f) New Vineyard viewing platform
- g) New event space/display of viticultural elements
- h) New catering kitchen
- i) New entry door at public tasting area
- j) Convert previous office space to a private event/tasting area
- k) Convert farm labor dwelling to private tasting
- l) Convert lab and production office to private blending room

Treated process wastewater will be reused as irrigation water and is/will be stored in the existing wastewater ponds. The water sources include 2 existing wells (one of the wells is on-site and is used as the domestic water supply and the other well is on the adjacent parcel and used for vineyard irrigation), rainfall, and treated winery process wastewater.

3. **PROJECTED WATER CONSUMPTION**

The total water requirement has been calculated using projected rates for a facility of this size, and input from the winery and vineyard personnel. The projected water consumption and usage figures are summarized in Phase I Study worksheet. The analysis shows a projected water usage approximately 53.95 ac-ft/yr. Some of the required vineyard irrigation water demand will be supplied by treated process wastewater and will offset the amount of well water required.

4. **PEAK USAGE**

Irrigation water to maintain the vineyard will typically begin in June when onsite soils begin to dry and continue until October, with the peak irrigation period between July and August. All vineyard irrigation water, other than what is supplied by reclaimed process wastewater, will be supplied by the irrigation well that is located on the adjacent parcel (APN 030-050-031).

Peak demand for process water in the winery will occur during the harvest, typically in September. These demands will be on the order of 2 to 3 times the average process water demand.

The demand for water for domestic uses in the winery will be relatively steady throughout the year, with some increase during the summer and harvest months.

5. **WATER SOURCE AND DELIVERY FACILITY**

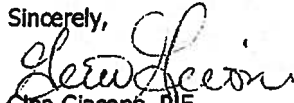
Water for the winery processes and domestic uses will be supplied by the existing domestic well, which is located on the attached Site Plan. The existing well yields approximately 24 gpm. There has been no evidence of groundwater depletion. The existing vineyard irrigation well on the adjacent parcel yields approximately 120 gpm.

Hillary Gitelman
Project No. 2010080
May 9, 2011
Page 3

6. **SUMMARY**

The proposed annual water demand for the Raymond Vineyard and Cellar Parcel is projected to be 53.95 acre-feet, which is below the allowable water allotment of 60.21 acre-feet.

Sincerely,



Gina Giacone, P.E.
PROJECT MANAGER

Enclosure: Water Availability Analysis, Phase I Study
Enclosure A: Vicinity Map, Parcel Map, Site Plan

RAYMOND VINEYARD AND CELLAR

APN 030-270-013
Napa County, California

WATER MANAGEMENT SYSTEM FEASIBILITY REPORT

System Description

There are two existing wells; the domestic well is located onsite (on the winery parcel) and the vineyard irrigation well is located on the adjacent parcel (APN 030-050-031). Water for process applications and domestic use will likely continue to be supplied by one of the existing domestic wells. If the depth of sanitary seal on the existing domestic well is less than 50-feet, it will either need to be retrofitted to provide a deeper sanitary seal or a new well with a 50-foot seal will be drilled (location to be determined). The approximate location of the existing domestic well is shown on the attached Site Plan.

From the existing domestic well, water is pumped through an Amiad Automatic in-line filter followed by a 10,000 gallon concrete storage tank. From this tank, water is pumped via a pressurized line, to a series of four Culligan sand filters followed by a UV disinfection system and distribution to the winery. Landscaping irrigation water is also stored in the 10,000 gallon tank, but there is separate distribution piping from the domestic water supply (the landscape irrigation water is not treated). See attached water system schematic.

Whether or not a new well is drilled, the existing water treatment infrastructure will continue to be used. If a new well is drilled, water quality will be analyzed and additional treatment steps will be addressed if necessary. It is anticipated that the new well quality will be similar to the existing well water quality.

Water use is anticipated to increase in future years. Based on the Napa County Department of Public Works' values for estimating water use, the projected water demand for the process needs of the winery is approximately 32.25 ac-ft/yr, for the winery's domestic/landscaping needs is 7.5 ac-ft/yr, and the vineyards is 14.2 ac-ft/yr, totaling 53.95 ac-ft/yr (see Phase 1 Water Availability Analysis). A conservative estimate of peak daily process and domestic water use of 49,000 gpd and 5,400 gpd respectively (see Wastewater Feasibility Study), (for a total of 54,400 gpd) will be adequately supplied by the well to be drilled.

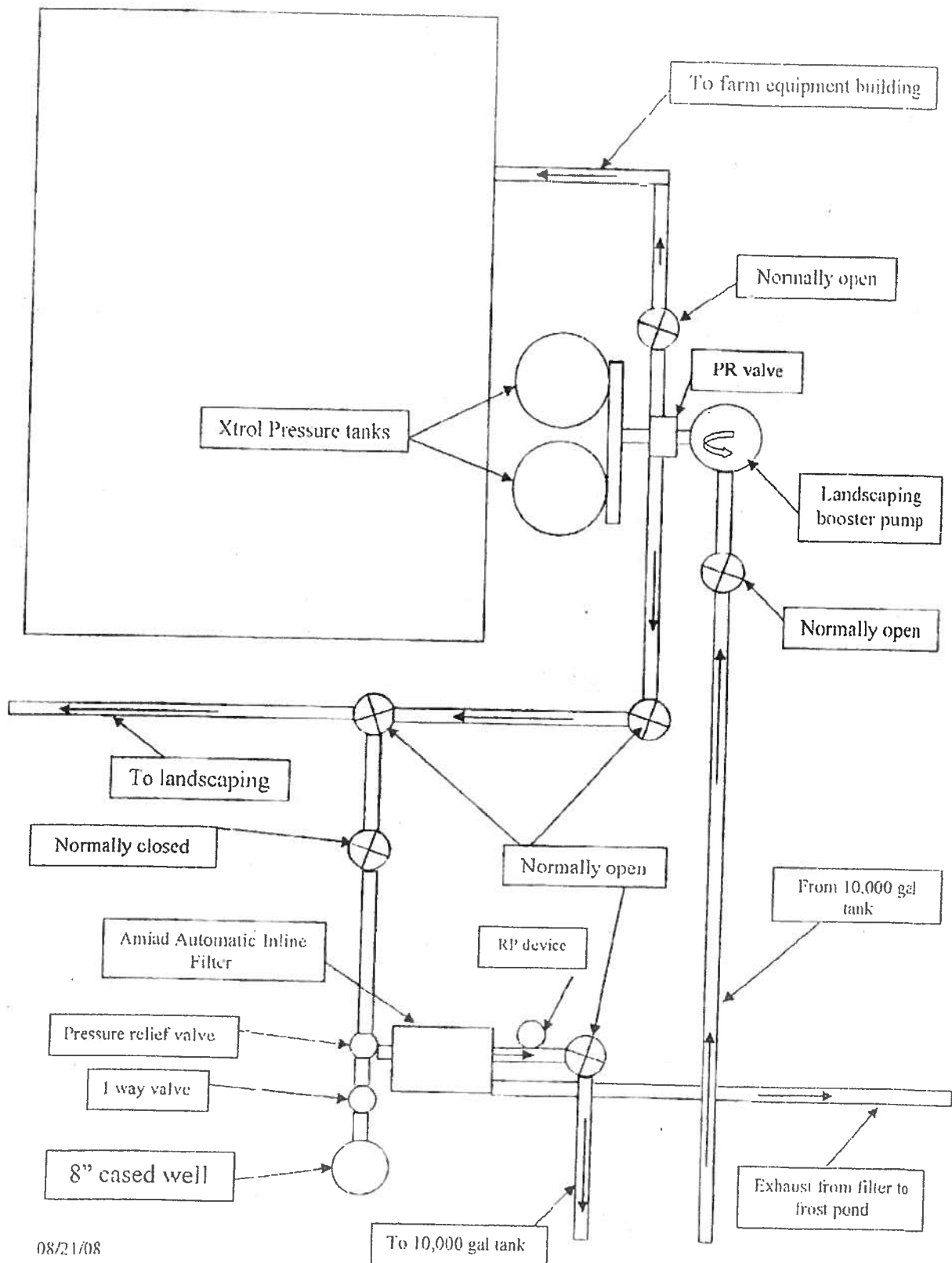
Management

The water supply system will be managed by the winery ownership. The cellar supervisor/operator will have direct responsibility for operation and maintenance of the system. Major maintenance and technical assistance will be contracted to a professional trained in such work.

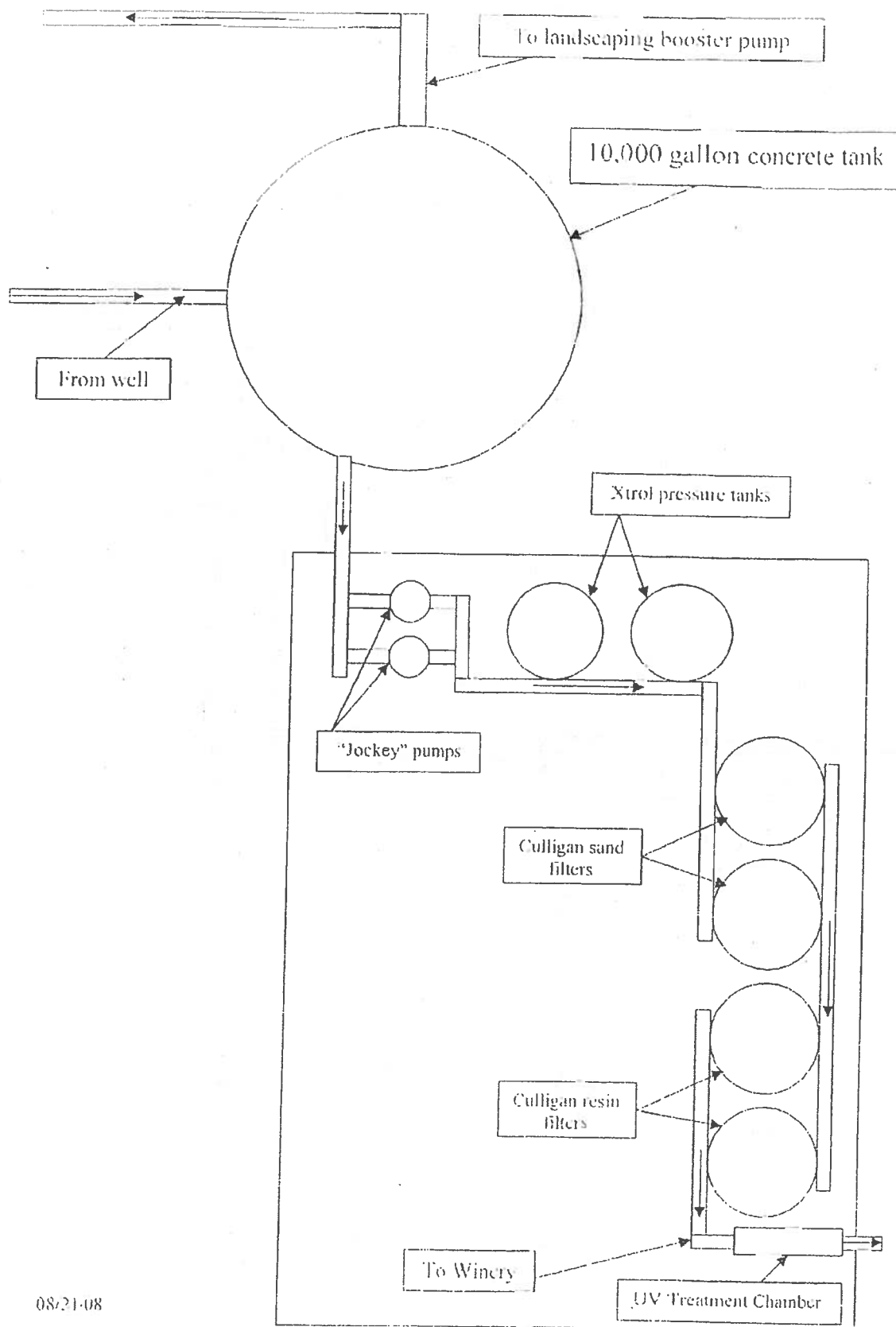
Financial

The primary financial impact will be if a new well needs to be drilled or if the existing sanitary seal within the existing domestic well will need to be retrofitted. Either of these improvements will have an expected capital cost of \$40,000-\$50,000. The operating and maintenance costs on an annual basis are estimated to be less than \$8,500 per year.

Raymond Winery Water System Schematic



Raymond Winery Water System Schematic



Wellbore Video Report

Ag Well for
Raymond

Water Well Technology, Inc.

Po Box 519 Fair Oaks, CA. 95628

Phone: (800) 961-WELL Fax: (916) 480 0839 Web: waterwelltechnology@yahoo.com

Company: Craig Raymond

Address: 849 Zinfandel Lane

City: St Helena

State: CA Zip: 94574

Invoice No

Run No 1

Well Number:

Survey Date: Jul 13, 2009

Requested By: Craig

P.O.

Well Owner: Raymond Vinyards

Copy To:

Camera: CCV Color Flip Camera - Long L.H.

Reason For Survey: General Inspection

Zero Datum: Top of Casing

Operator: Kevin Cotton

Lat.:

Long

Sec

Twp

Rge


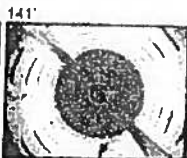

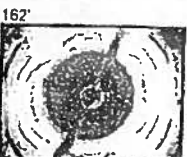
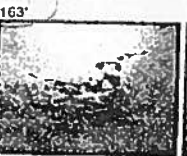


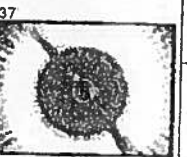




Location: See Address

Depth:

Van W-1

Csg I.D. @ Surface: 13.5" I.D. Ref Measured

Casing Corrosion: None

SELECTED WELLBORE SNAPSHOTS		TRUE DEPTHS (SideScan - Feet)	WELLBORE / CASING INFORMATION
		27'	Static Water Level With Oil Layer
		142'	Perforations, Top Of Louvers (142-163) 70% Plugged
		163'	Break in line - about 5' to 10' in
		183'	Perforations, Top Of Screens (184-194) 90% Plugged
		215'	Perforations, Top Of Louvers (216-237) 70% Plugged
		238'	Perforations, Top Of Screens (238-248) 90% Plugged
		268'	Perforations, Top Of Screens (268-288) 90% Plugged
		289'	Fill, Bottom, End of Survey
			Recommendations:
			Repair Break
			Brush, Swab And Airlift
			RE-T.V.
			
			
			

Page No. 1

Notes:

- about 30-40 ft of sand at bottom due to erosion.
- ~120 gal/min
- water used to water just sprinklers.
- Broken casing seen

