

**WHETSTONE WINE CELLARS WINE BAR
NAPA, CALIFORNIA**

Use Permit

Project Statement

By Juliana Inman Architect

revised 10 December 2012

Applicants:

Michelle and Jamey Whetstone
1075 Atlas Peak Rd.
Napa, CA 94558

APN: 039-320-008

Acreage: portion of 6.65 acre site

General Plan Map Designation: Rural Residential

Zoning Designation: CL - Commercial Limited

Location:

1075 Atlas Peak Rd.
Napa, CA 94558

Description of Project:

This project includes the rehabilitation of a part of the historic Estee "Hedgeside Winery" complex for use of the structure as a wine bar *and retail wine sales* for Napa County based Whetstone Wine Cellars. This small two-story building has been most recently used as a single family residence. The original residential use was on the second floor of the building. The large room downstairs was probably used for tasting and parties as part of the historic winery, although one description includes use of the space for distillery purposes. The original fireplace, French doors, arch-head windows and wood paneling indicate hospitality use instead of winery production area. Some of the finishes may have been added about 20 years after the construction of the building. The first floor is separated from the upper level and is accessible through a service door and winding stair.

The adjacent historic winery is an altered example of a gravity flow stone winery building designed by Hamden McIntyre in 1885. Both buildings are in very good condition and retain a high degree of integrity. The project site includes cut stone walls and gateway columns with cut stone caps along the entire street frontage. Historical drawings show these site features as well as stone arch bridges, stone stairways and stone retaining walls and oak savanna. All site features have a high degree of integrity and comprise a potential *National Register* historic district.

This project proposes cleaning and rehabilitation of the smaller two story building for use as a "wine bar", with retail wine sales for the Whetstone brands. All proposed work will comply with *The Secretary of the Interior's Standards for Rehabilitation and Guidelines for Rehabilitating Historic Buildings*.

No new buildings or building additions are proposed. A new underground waste disposal system will be constructed and the larger existing residential system will be abandoned. Accessible parking, accessibility improvements including relocation of an existing shed for accessible bathroom use, a small parking area, water tank and hydrant and a fire truck turn around will be added to the site. No other alterations to the appearance of the site are proposed. Adequate on-site parking will be provided for visitors and employees. One accessible parking space with required signage will be installed. *The existing trellis and stone terrace area immediately east of the building and the decomposed granite area directly in front (north) of the building will be used as outdoor seating areas with potential to accommodate the allowed number of guests.*

No trees will be removed. Minor changes to landscaping will be made, including removal of invasive non-native ivy and removal of existing irrigation in front of the building. *A decomposed granite terrace has been installed where irrigated lawn areas were removed.* New all weather seal-coated parking spaces will be provided off the existing driveway. *Repair and cleaning of the building has been completed. Exterior wood fascia damaged by woodpeckers has been repaired or replaced (according to the Secretary of the Interior Standards) prior to repainting in 2012. The new "Whetstone" sign letters have been installed. Other site work on driveway, fire truck turnaround, septic system, fire hydrant, ADA bathroom changes, interior stair safety improvements, and water conservation features will be included in the building permit application.*

Project Information:

Building footprint:	existing, 1,215 sf +/-
New building area:	none
Site area:	6.65 acres +/-
Existing building area:	2,924 sf +/-
Building setbacks:	99 feet front (north) 178 feet side (west) 615 feet side (east) 142 feet rear (south)

Current use:	Residential – historically used as employee housing with hospitality room on first floor – use abandoned after Prohibition
Proposed use:	Wine bar, retail wine sales
Architecture:	Historic stone building designed by Hamden McIntyre in 1885
Site Plan and Landscaping:	Rustic original landscaping
Current parking:	unmarked, two spaces on upper level drive, 1 loading space
Proposed parking:	9 improved spaces including 1 van accessible space
Employees:	2 full-time, 1 part-time
Solid waste disposal:	Napa Recycling
Wine bar:	Regular visitor retail sales will be between the hours of 11:00am and 4:00pm. Wine bar hours are limited to five hours per day, seven days per week with 15 average daily visitors on weekdays, 30 average visitors on weekends and 40 persons maximum per day total.
Events:	Food and wine events will be held 10 times per year, with 24 guests maximum. Food will be catered. Wine sales dinners will be held 6 times per year with 12 people maximum, food to be catered. Two larger events per year are proposed, with a maximum of 50 visitors at each event. Portable sanitary facilities and off-site shuttle parking will be provided for all events exceeding 24 guests. Food will be catered. Events will be held during the hours of 12:00 pm and 10:00 pm. All

parking for these events will be on site or off-site with shuttle service. No visitors will be scheduled during any events. Portable toilet facilities will be provided for events exceeding the total of 27 guests and staff per day so that the on-site waste disposal systems will not be impacted.

Hours of Operation:	11:00 am – 4:00 pm, seven days/week
Access:	Existing drive
Food Service:	Food service will be catered
Signage:	“Whetstone” metal letters to be installed over the entry door. No other signage will be installed except with a separate sign permit. Driveway directional and accessible parking signage will be installed as required.
Traffic:	see attached traffic study
Waste water Analysis:	see attached waste water analysis
Water Analysis:	existing on site well, see attached water analysis
Property Owner:	Buller Family Trust
Project Statement by:	Juliana Inman Architect 2133 First Street Napa, California 94559 (707) 226-5304 California Architect License #14760

Juliana Inman
ARCHITECT

10 December 2012

Steve Lederer
Public Works Director, County of Napa
1195 Third St.
Napa, CA 94559

Re: 1075 Atlas Peak Rd.
Use Permit #P11-00008
AP# 039-320-008-000
Exception Request

Dear Steve:

In response to Public Works comments on the above referenced Whetstone Cellars Wine Bar Use Permit application, the purpose of this letter is to formally request an exception to the Napa County Road and Streets Standards (Standards) adopted 9 August 2011 for the driveway to the site and for the fire turnaround.

According to the Standards, under section 1, "objectives: b. Strive to preserve the natural landscape and desirable aesthetic features" and "c. To encourage the location of roads to minimize disturbance or impacts on wetlands, critical native plant communities or other environmentally sensitive areas." Further, in section 3. D) 3) "The exception is necessary to accommodate other limiting factors such as recorded historical sites or legal constraints."

The building was built in 1885 as a part of the Estee owned Hedgeside Winery, which was designed by Hamden McIntyre. McIntyre designed most of the great "gravity flow" wineries of the Napa Valley. Attached to the project application is a copy of an early 20th century drawing of the site clearly showing the stone wall, entry gate piers and oak savanna.

Supporting information

California Environmental Quality Act (CEQA):

The California Register regulations define "integrity" as "the authenticity of an historic resource's physical identity, evidenced by the survival of characteristics that existed during the resource's period of significance" (State Office of Historic Preservation, 1997). These regulations specify that integrity is a quality that applies to historic resources in seven ways: **location, design, setting, materials, workmanship, feeling and association**. A property must retain **most** of these qualities to possess integrity.

This site retains integrity of **location, design, setting, materials, workmanship, feeling and association**.

According to current CEQA regulation:

Title 14. California Code of Regulations, Chapter 3. Guidelines for Implementation of the California Environmental Quality Act Article 5. Preliminary Review of Projects and Conduct

of Initial Study, Section 15064.5. Determining the Significance of Impacts to Archeological and Historical Resources:

(3) Generally, a project that follows the Secretary of the Interior's Standards for the Treatment of Historic Properties with Guidelines for Preserving, Rehabilitating, Restoring, and Reconstructing Historic Buildings or the Secretary of the Interior's Standards for Rehabilitation and Guidelines for Rehabilitating Historic Buildings (1995), Weeks and Grimmer, shall be considered as mitigated to a level of less than a significant impact on the historical resource.

Secretary of the Interior Standards:

The County of Napa generally references compliance with The Secretary of the Interior's Standards for Rehabilitation and Guidelines for Rehabilitating Historic Buildings, in the design review conditions and/or negative declaration for projects containing historic resources. Compliance with these guidelines avoids any negative impacts on the existing building.

Under the Secretary of the Interior Standards,

Standard 2 *The historic character of a property shall be retained and preserved. The removal of historic materials or alteration of features and spaces that characterize a property shall be avoided.*

Standard 4 *Most properties change over time; those changes that have acquired historic significance in their own right shall be retained and preserved.*

Standard 5 *Distinctive features, finishes, and construction techniques or examples of craftsmanship that characterize a historic property shall be preserved.*

California Historical Building Code (CHBC):

Per chapter 8-10, section 8-1001, 8-1002, and section 8-1003 of Title 24, Part 8 of the California Historical Building Code, the 15 ft. wide existing access drive flanked by original cut-stone piers which are original "character-defining features" of the site (chapter 8-2, section 8-201) requires an exception to the standard 20 ft. drive. There are no longer gates attached to these piers.

SECTION 8-1003

SITE RELATIONS

The relationship between a building or property and its site, or the associated features of a district (including qualified historical landscape), site, objects and their features are critical components that may be one of the criteria for these buildings and properties to be qualified under the CHBC. The CHBC recognizes the importance of these relationships. This chapter shall be used to provide context sensitive solutions for treatment of qualified historical buildings, properties, district or their associated historical features, or when work to be performed secondarily impacts the associated historical features of a qualified historical building or property.

Description of exception

As a qualified historical resource under the California Environmental Quality Act we request that the existing stone entry piers or columns be retained in order to maintain a *de minimus* impact under CEQA by complying with Standards 2, 4, and 5 of the

page 3
Whetstone
10 December 2012

Secretary of the Interior Standards and Section 8-1003 of the California Historical Building Code. The existing driveway width at this location is 15 feet clear. Since use of the drive is for a very low traffic volume we request the exception to the 20 foot required clearance only at these piers. The entry piers or columns are set back approximately 20 feet from the fog line of the road and approximately 8-10 feet from the edge of the existing pavement. Sight lines are adequate to yield to on-coming traffic in either direction at the entry to the 20 foot wide drive. The existing metal gates beyond the piers will be removed. The balance of the driveway will be widened to County standard 18 feet with 2 feet of shoulder from the existing 10 foot width.

We also request an exception to the required turn around within 50 feet of the structure. The site is constrained by steep slopes where the building is built into the hillside, by a large existing drainage swale, by the historic stone walls along the Atlas Peak frontage, by septic and reserve septic field area, and by a mature *Quercus Lobata* (valley white oak) grove. We propose providing equivalent alternative access and fire protection by including turn arounds located approximately 225 feet northwest of the building, 225 feet south of the building; and by fire department access 75 feet east of the building and new fire hydrant and pull up area 90 feet from the front of the building along the Atlas Peak Rd. frontage. The County Fire Marshal has reviewed and provided guidance for this fire protection and access plan.

Thank you for the opportunity to clarify these items. Please feel free to call me with any questions.

Regards,



Juliana Inman

attachment: historical drawing



A Tradition of Stewardship
A Commitment to Service

file No _____

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: _____ 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: Whetstone Wine Bar

Assessor's Parcel No: 039-320-008 Existing Parcel Size: 6.65 acres ac.

Site Address/Location: 1075 Atlas Peak Road Napa CA 94558
No. Street City State Zip

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

Property Owner: Buller Family 2005 Trust, Dale and Delores Buller

Mailing Address: c/o Ron Ruggiero 1601 Lincoln Ave. Napa CA 94558
No. Street City State Zip

Telephone No (707) 255 - 0880 E-Mail: Ron_Ruggiero@yahoo.com

Applicant (if other than property owner): Michelle Hawkins Whetstone, lessee

Mailing Address: P.O. Box 10039 Napa CA 94581
No. Street City State Zip

Telephone No (707) 254 - 0600 E-Mail: michellehmac@yahoo.com, michelle@whetstonewinecellars.com

Representative (if applicable): Juliana Inman Architect

Mailing Address: 2133 First Street Napa CA 94559
No. Street City State Zip

Telephone No (707) 226 - 5304 E-Mail: juliaia@comcast.net

Use Permit Information Sheet

Use

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

The proposed project is a wine bar and retail sales for Whetstone Winery on the site of the historic Estee "Hedgeside" Winery. The proposed location is an existing historical two story stone building near the three story gravity flow winery building designed by Hamden McIntyre in 1885. The entire 6+ acre property is zoned CL and currently accommodates several tenants in multiple buildings. The primary businesses on the property are the Del Dotto Winery Tasting Room and Caves located in the main winery building and Jessel Gallery. The project site is the northwest portion of the overall parcel as shown in the attached site plan.

There are no proposed alterations to the historic building. Wine bar activities will be limited to 11 am to 4:00 pm, seven days per week and as described in the project statement. Whetstone Wine Bar will provide accessible parking improvements on-site. An existing large wood garden shed will be rehabilitated as an accessible bathroom.

No wine will be produced on site. The Whetstone Winery is a Napa County winery located at Laird Family Estate, Napa, CA. The current wine making facility cannot accommodate a tasting room.

(please see attached project description)

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

District _____

Regional _____

State ABC

Federal ATF

Improvements

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

The historic two-story stone building will be rehabilitated according to the Secretary of the Interior Standards and the California Historic Building Code. Other than repairs to roof, balcony, gutters, and landscaping, no alterations are proposed. Accessibility and parking improvements required by code and County regulations will be added at the existing drive. An existing garden shed will be rehabilitated to provide an accessible bathroom.

The septic system will be updated for the commercial use, and residential use of the original septic system will be abandoned. Water and waste water use are reduced from the residential use, and residential use of the building will be abandoned. The building was built as part of the historic Estee Winery and Distillery. Commercial use of the building was abandoned during prohibition and was changed to residential use.

Improvements, cont.

Total on-site parking spaces: 4 existing 9, incl. HC proposed
Loading areas: 1 existing 1 proposed

Fire Resistivity (check one; if not checked, Fire Marshal will assume Type V – non rated):

Type I FR Type II 1 Hr Type II N (non-rated) Type III 1 Hr Type III N
 Type IV H.T. (Heavy Timber) Type V 1 Hr. Type V (non-rated)
(for reference, please see the latest version of the California Building Code)

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

Total land area to be disturbed by project (include structures, roads, septic areas, landscaping, etc): < 1 acre acres

Employment and Hours of Operation

Days of operation: 0 existing 7 proposed
Hours of operation: 0 existing 11 am - 4:00 pm proposed
Anticipated number of employee shifts: 0 existing 1 proposed
Anticipated shift hours: 0 existing 11 am - 4:00 pm 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) 3

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.

Michelle Hawkins Whetstone

Print Name of Property Owner

Print Name Signature of Applicant (if different)

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 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 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: 0 gal/y Per permit No: _____ Permit date: _____

Current maximum actual production: 0 gal/y For what year? _____

Proposed production capacity: 0 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>0</u> existing	<u>40</u> proposed
Average daily tours and tastings visitation ¹ :	<u>0</u> existing	<u>15/30 weekday/end</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>0</u> existing	<u>S-S, 11am- 4:00pm</u> proposed
Non-harvest Production hours ² :	<u>0</u> existing	<u>0</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.

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.)

Under the CL zoning for the parcel, this will be a wine bar/retail wine sales use with visitors between the hours of 11:00 am and 4:00 pm. No amplified music is proposed. Use is limited to 5 hours per day, seven days per week with a maximum of 40 persons per day total and average daily visitor count of 15 weekdays and 30 on weekends, plus events described below.

Wine bar activities: Daily visitors between the hours of 11:00 am and 4:00 pm. Food and wine events will be held 10 times per year, with 24 guests maximum. Food will be catered. Wine sales dinners will be held 6 times per year with 12 people maximum, food to be catered. Two larger events per year are proposed, with a maximum of 50 visitors at each event. Portable sanitary facilities and off-site shuttle parking will be provided for all events exceeding 24 guests. Food will be catered. Events will be held during the hours of 12:00 pm and 10:00 pm. All parking for these events will be on site or off-site with shuttle service. No visitors will be scheduled during any events. Portable toilet facilities will be provided for events exceeding the total of 27 guests and staff per day so that the on-site waste disposal systems will not be impacted.

Hours of Operation: 11:00 am – 4:00 pm, seven days/week

Food Service

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

All food service shall be catered. No food will be prepared on site. All employees have food service cards and training.

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 0 _____ sq. ft. 0 _____ acres
Proposed 0 _____ sq. ft. 0 _____ 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).

0 _____ sq. ft. 0 _____ acres 0 _____ % 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 0 _____ sq. ft. Proposed 0 _____ 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 0 _____ sq. ft. 0 _____ % of production facility
Proposed 0 _____ sq. ft. 0 _____ % 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: 0 _____ sq. ft. Proposed: 0 _____ sq. ft.
Covered crush pad area Existing: 0 _____ sq. ft. Proposed: 0 _____ sq. ft.
Uncovered crush pad area Existing: 0 _____ sq. ft. Proposed: 0 _____ sq. ft.

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>on site well</u>	<u>on site well</u>
Name of proposed water supplier (if water company, city, district):	<u>on site well</u>	<u>on site well</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>450 (residence)</u> gallons per day (gal/d)	
Current water source:	<u>well</u>	
Anticipated future water demand:	<u>165</u> gal/d	<u></u> gal/d
Water availability (in gallons/minute):	<u>40</u> gal/m	<u></u> gal/m
Capacity of water storage system:	<u>500 gpress.tank</u> gal	<u></u> gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	<u>12,000 gallon tank</u>	

Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	<u>sewage</u>	<u></u>
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	<u>on site septic</u>	<u></u>
Name of disposal agency (if sewage district, city, community system):	<u>n/a</u>	<u></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>450 (residence)</u> gal/d	<u></u> gal/d
Anticipated future waste flows (peak flow):	<u>165</u> gal/d	<u></u> gal/d
Future waste disposal design capacity:	<u>165</u> gal/d	<u></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.

Hazardous and/or Toxic Materials

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

Grading Spoils Disposal

Where will grading spoils be disposed of?
(e.g. on-site, landfill, etc. If off-site, please indicate where off-site): on site

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: 2 x 3.05 one-way trips per employee = 6 daily trips.

Number of PT employees: 1 x 1.90 one-way trips per employee = 2 daily trips.

Average number of weekday visitors: 15 / 2.6 visitors per vehicle x 2 one-way trips = 12 daily trips.

Gallons of production: 0 / 1,000 x .009 truck trips daily³ x 2 one-way trips = 0 daily trips.

Total = 20 daily trips.

Number of total weekday trips x .38 = 8 PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): 2 x 3.05 one-way trips per employee = 6 daily trips.

Number of PT employees (on Saturdays): 1 x 1.90 one-way trips per employee = 2 daily trips.

Average number of weekend visitors: 30 / 2.8 visitors per vehicle x 2 one-way trips = 21 daily trips.

Total = 29 daily trips.

Number of total Saturday trips x .57 = 17 PM peak trips.

Traffic during a Crush Saturday (Not applicable, no wine production proposed)

Number of FT employees (during crush): _____ x 3.05 one-way trips per employee = _____ daily trips.

Number of PT employees (during crush): _____ x 1.90 one-way trips per employee = _____ daily trips.

Average number of weekend visitors: _____ / 2.8 visitors per vehicle x 2 one-way trips = _____ daily trips.

Gallons of production: _____ / 1,000 x .009 truck trips daily x 2 one-way trips = _____ daily trips.

Avg. annual tons of grape on-haul: _____ x .11 truck trips daily⁴ x 2 one-way trips = _____ daily trips.

Total = _____ daily trips.

Number of total Saturday trips x .57 = _____ PM peak trips.

Largest Marketing Event- Additional Traffic

Number of event staff (largest event): 4 x 2 one-way trips per staff person = 8 trips.

Number of visitors (largest event): 50 / 2.8 visitors per vehicle x 2 one-way trips = 36 trips.

Number of special event truck trips (largest event): 2 x 2 one-way trips = 4 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).



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

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

Assessor's Parcel Number(s)	Parcel Size (A)	Parcel Location Factor (B)	Allowable Water Allotment (A) X (B)
039-320-008	6.65 acres	0.3	2.0 acre-feet per acre per year

Step #3:

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

EXISTING USE:

Residential	<u>1</u> af/yr
Farm Labor Dwelling	_____ af/yr
Winery	<u>.57</u> af/yr
Commercial	<u>.13</u> af/yr
Vineyard*	<u>.06</u> af/yr
Other Agriculture	_____ af/yr
Landscaping	<u>1.98</u> af/yr
Other Usage (List Separately):	
_____	_____ af/yr
_____	_____ af/yr
_____	_____ af/yr

PROPOSED USE:

Residential	<u>.5</u> af/yr
Farm Labor Dwelling	_____ af/yr
Winery	<u>.71</u> af/yr
Commercial	<u>.27</u> t/yr
Vineyard*	<u>.06</u> af/yr
Other Agriculture	_____ af/yr
Landscaping	<u>.43</u> af/yr
Other Usage (List Separately):	
_____	_____ af/yr
_____	_____ af/yr
_____	_____ af/yr

TOTAL: 3.74 af/yr
1.22 M gallons**

TOTAL: 1.97 af/yr **TOTAL:**
TOTAL: 0.64 M gallons**

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

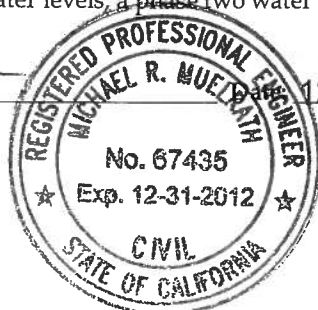
Step #4:

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.

See Water Use Estimate Calculations spreadsheet for additional information regarding estimated water use on the property.

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: Michael R. Muehlbach



12/12/2012

Phone: (707) 320-4968

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:

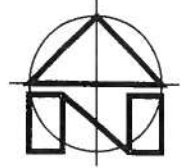
Food Processing	31.0 acre-feet per employee per year
Printing/Publishing	0.60 acre-feet per employee per year

Commercial:

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

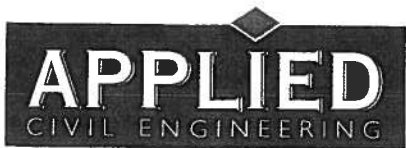
SITE TOPOGRAPHY MAP

REPRESENTS A PORTION OF THE USGS 7.5 MINUTE QUADRANGLE "NAPA"
REPRODUCED FROM NATIONAL GEOGRAPHIC TOPO!
OUTDOOR RECREATION MAPPING SOFTWARE



R 4W

SCALE: 1" = 2,000'



INCORPORATED
2074 West Lincoln Avenue
Napa, CA 94558
(707) 320-4968 (707) 320-2395 Fax
www.appliedcivil.com

WHETSTONE WINE CELLARS

1075 ATLAS PEAK ROAD
NAPA, CA 94558
APN 039-320-008

JOB NO. 10-137

DECEMBER 2011

WATER USE ESTIMATE CALCULATIONS - REVISION #3 1/25/2013 (Includes APN 039-320-010)

	Estimated Water Use (Acre-Feet / Year)		Notes
	1999	2011 Proposed	
Residential Domestic Water Use			
Buller Residence	0.50	0.50	Based on Napa County Phase 1 Water Availability Analysis Guidelines (Primary Residence)
Western Residence	0.30	0.30	Based on Napa County Phase 1 Water Availability Analysis Guidelines (Secondary Residence)
Studio Apartment at Jessel Studio	0.20	0.20	Based on Napa County Phase 1 Water Availability Analysis Guidelines (Secondary Residence)
Residence on APN 039-320-010	0.70	0.70	Based on Napa County Phase 1 Water Availability Analysis Guidelines (Secondary Residence)
Total Residential Domestic Water Use	1.70	1.70	
Commercial Domestic & Process Water Use			
Del Dotto Winery - Visitors	0.02	0.05	Based on 50 visitors / week (1999), 100 visitors per week (2011) & 400 visitors / week (Proposed) @ 3 gallons per visitor (1)(2)
Del Dotto Winery - Process	0.15	0.15	Based on 15 employees @ 0.01 ac-ft/yr per employee per Napa County Phase 1 Water Availability Analysis Guidelines
Del Dotto Winery - Employees	0.37	0.37	Based on 5.5 gallons of water per gallon of wine (3) @ 22,000 gallons max production (no onsite crushing) per 98-230-UP
Hedgeside Winery Tasting Room - Employees	0.02	0.00	Based on 2 employees @ 0.01 ac-ft/yr per employee per Napa County Phase 1 Water Availability Analysis Guidelines
Hedgeside Winery Tasting Room - Visitors	0.07	0.00	Based on 20 visitors / day @ 3 gallons per visitor, 7 days per week
Jessel Gallery - Employees	0.02	0.02	Based on 2 employees @ 0.01 ac-ft/yr per employee per Napa County Phase 1 Water Availability Analysis Guidelines
Jessel Gallery - Visitors	0.07	0.07	Based on 20 visitors / day @ 3 gallons per visitor, 7 days per week
Joe Bruce Dental - Employees	0.00	0.00	Based on 2 employees @ 0.01 ac-ft/yr per employee per Napa County Phase 1 Water Availability Analysis Guidelines
Gentry General Engineering - Employees	0.02	0.00	Based on 2 employees @ 0.01 ac-ft/yr per employee per Napa County Phase 1 Water Availability Analysis Guidelines
Crawford Wine Company - Employees	0.02	0.00	Based on 2 employees @ 0.01 ac-ft/yr per employee per Napa County Phase 1 Water Availability Analysis Guidelines
Bright Group - Employees	0.00	0.00	Based on 2 employees @ 0.01 ac-ft/yr per employee per Napa County Phase 1 Water Availability Analysis Guidelines
Hebb Built Construction Office - Employees	0.02	0.00	Based on 2 employees @ 0.01 ac-ft/yr per employee per Napa County Phase 1 Water Availability Analysis Guidelines
Terry Leard House Keeping Services - Employees	0.02	0.00	Based on 2 employees @ 0.01 ac-ft/yr per employee per Napa County Phase 1 Water Availability Analysis Guidelines
Angel Recordings - Employees	0.02	0.00	Based on 2 employees @ 0.01 ac-ft/yr per employee per Napa County Phase 1 Water Availability Analysis Guidelines
William Hill Winery - Employees	0.02	0.00	Based on 2 employees @ 0.01 ac-ft/yr per employee per Napa County Phase 1 Water Availability Analysis Guidelines
Whetstone Wine Bar - Employees	0.00	0.00	Based on 3 employees @ 0.01 ac-ft/yr per employee per Napa County Phase 1 Water Availability Analysis Guidelines
Whetstone Wine Bar - Visitors	0.00	0.13	Based on 40 visitors per day @ 3 gallons per visitor, 7 days per week
Total Commercial Domestic Water Use	0.84	0.70	
Irrigation Water Use			
Moderate/High (Lawn)	1.16	1.16	See attached Irrigation Water Use Estimate Methodology
Low/Moderate (Other Landscaping)	0.82	0.82	See attached Irrigation Water Use Estimate Methodology
Vineyard	0.06	0.06	Based on 7,400 SF @ 0.35 ac-ft/yr per acre per Napa County Phase 1 Water Availability Analysis Guidelines
Vineyard on APN 039-320-010	0.90	0.90	Based on 2.5 acres @ 0.35 ac-ft/yr per acre per Napa County Phase 1 Water Availability Analysis Guidelines
Total Irrigation Water Use	2.94	2.94	
Total Combined Water Use	5.47	5.34	

(1) 3 gallons of water per visitor is based on Table 4 of the Napa County Environmental Management Department "Regulations for Design, Construction, and Installation of Alternative Sewage Treatment Systems"

(2) Del Dotto Winery employee and visitor numbers based on information provided by Del Dotto Winery and our understanding that Del Dotto Winery will be applying for a use permit modification in the near future to increase their number of weekly visitors to 400.

(3) Napa County Phase 1 Water Availability Analysis Guidelines estimate 7 gallons of water per gallon of wine produced. It is generally accepted that 1.5 gallons of water is used during "crush" and since no crushing is allowed a reduced rate of 5.5 gallons of water per gallon of wine was used.

Irrigation Water Use Estimate Methodology

Irrigation water usage was estimated by using the Water Use Classification of Landscape Species (WUCOLS) methodology developed by the University of California Cooperative Extension. WUCOLS predicts the required depth of irrigation for landscaping as follows:

$$\text{Irrigation Depth} = \text{Plant Factor} \times \text{ET}_o$$

Where:

Plant Factor is the ratio of a certain plant's water use relative to ET_o ; and
 ET_o is the reference evapotranspiration for the geographic region being evaluated

Plant Factors vary by plant species and WUCOLS identifies the following general Plant Factor ranges:

High (H)	70% to 90% of ET_o
Moderate (M)	40% to 60% of ET_o
Low (L)	10% to 30% of ET_o
Very Low (VL)	0% to 10% of ET_o

The reference evapotranspiration is the combined depth of water that is evaporated and transpired from a closely planted grass crop that fully shades the soil surface. ET_o is influenced by climatic conditions including solar radiation, temperature, wind, vapor pressure, humidity and elevation relative to sea level and thus varies widely from location to location. The California Irrigation Management Information System (CIMIS) has over 120 monitoring stations throughout the State that compile ET_o data to facilitate irrigation scheduling. According to the published CIMIS ET_o Zone Map the project site is located near the edge of Zone 5 and Zone 8 which have a total ET_o of approximately 44 and 49 inches per year. We have conservatively used the higher ET_o associated with Zone 8 for this analysis. The CIMIS ET_o Zone Map indicates that ET_o for the irrigation season consisting of the months of April through October is approximately 40 inches. We assumed that rainfall sufficiently meets the landscape water needs during the months of November through March in an average rainfall year.

See attached Landscape Area Exhibits for illustration of irrigated landscape areas based on a site reconnaissance performed on August 5, 2012 and our review of aerial photographs from 1993 through 2012.

Below is a brief summary of our observations about the various irrigated landscape areas on the property:

Jessel Gallery Building Area

The irrigated landscaping in this portion of the property consists of a landscape planter and potted plants located between the Jessel building and Atlas Peak Road. There are various types of plants in this area and we modeled this area as low to moderate water use. The area is currently irrigated with drip and soaker hose type irrigation systems. We understand that the

landscaping in this area has not changed substantially from 1999 to current and is not planned to change as part of this project.

Del Dotto Winery Building Area

The irrigated landscaping in this portion of the property consists of landscape planters along the Atlas Peak Road parking areas as well as ivy located between the Del Dotto Winery Building and the storage building located to the west of the main winery building. There are various types of plants in the parking landscape areas and ivy covers the area between the winery and storage buildings. We modeled these areas as low to moderate type water use. The parking area landscaping is currently irrigated with drip irrigation and the ivy area is irrigated with sprinklers. We understand that the landscaping in this area has not changed substantially from 1999 to current. All landscaping is expected to remain in its current condition except the irrigation system in the ivy area will be eliminated (see attached Landscape Area Exhibit – Proposed Conditions).

Whetstone Building Area

The irrigated landscaping in this area consists of lawn to the north of the building and ivy and miscellaneous decorative landscaping surrounding the building. We modeled the lawn area as moderate to high water use and the other areas which consist mostly of ivy as low to moderate water use. After the Whetstones leased the building in 2011 they removed approximately 4,000 square feet (sf) of lawn and 1,600 sf of ivy and replaced it with decomposed granite. They also removed several shrubs and trees and replaced them with new low water use trees located along the stone wall at Atlas Peak Road. The proposed project will result in additional removal of lawn and of ivy to install driveway and parking improvements. Furthermore, in order to reduce water use on the property, irrigation of a majority of the existing ivy area will be discontinued (see attached Landscape Area Exhibit – Proposed Conditions).

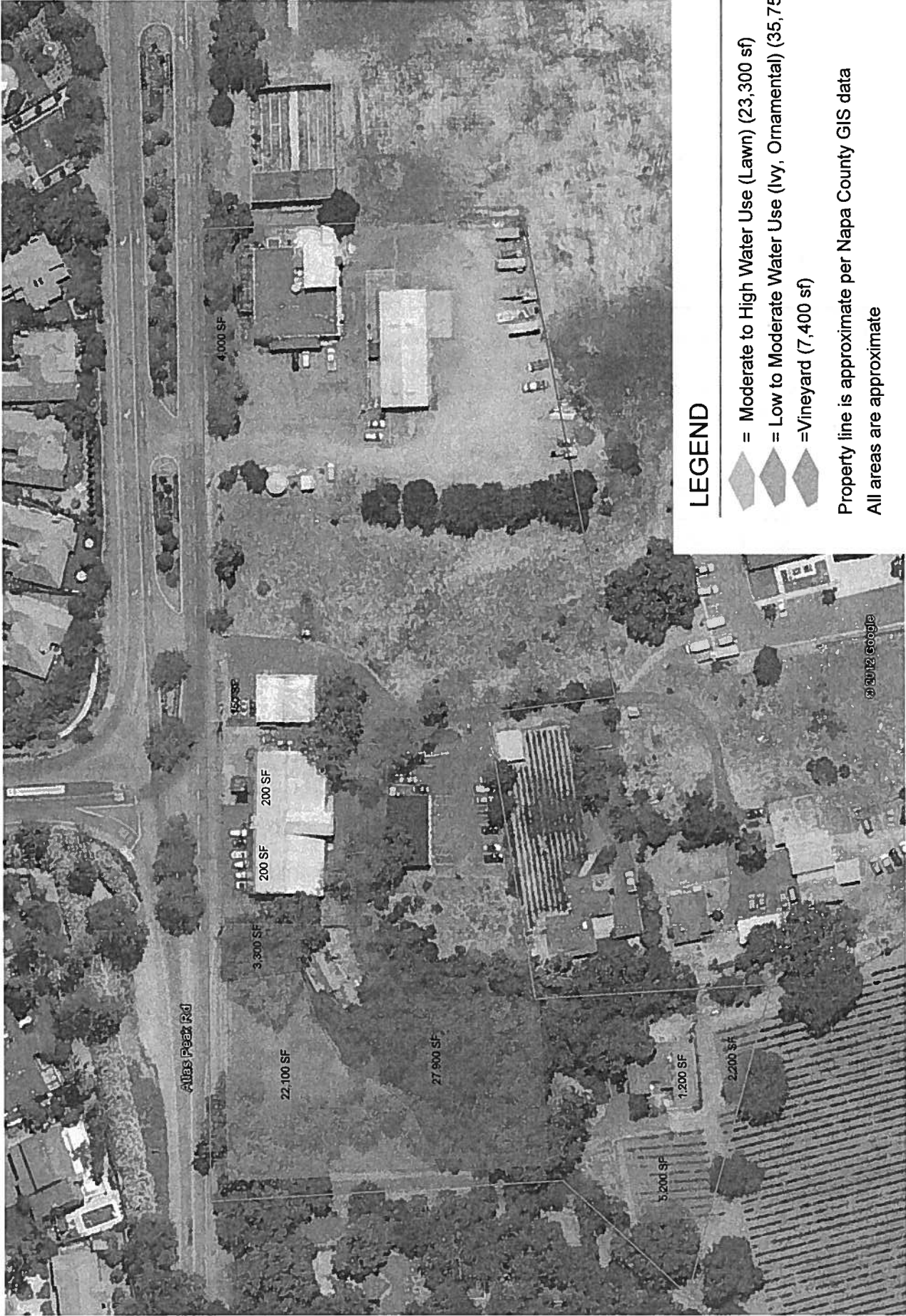
Western Residence

The irrigated landscaping in this area consists of lawn and vineyard. We modeled the lawn area as moderate to high water use. For the vineyard we estimated water use based on the Napa County Phase I Water Availability Analysis Guideline of 0.35 acre-feet per acre per year. We understand that the landscaping in this area has not changed substantially from 1999 to current and is not planned to change as part of this project.

Using this data we calculated the irrigation for the property to be as follows:

Baseline (1999)	2.04 acre-feet per year
Start of Whetstone Lease (2011)	2.04 acre-feet per year
Proposed Future Conditions	0.49 acre-feet per year

LANDSCAPE AREA EXHIBIT - HISTORIC CONDITIONS



LEGEND

- ◇ = Moderate to High Water Use (Lawn) (23,300 sf)
- = Low to Moderate Water Use (Ivy, Ornamental) (35,750 sf)
- = Vineyard (7,400 sf)

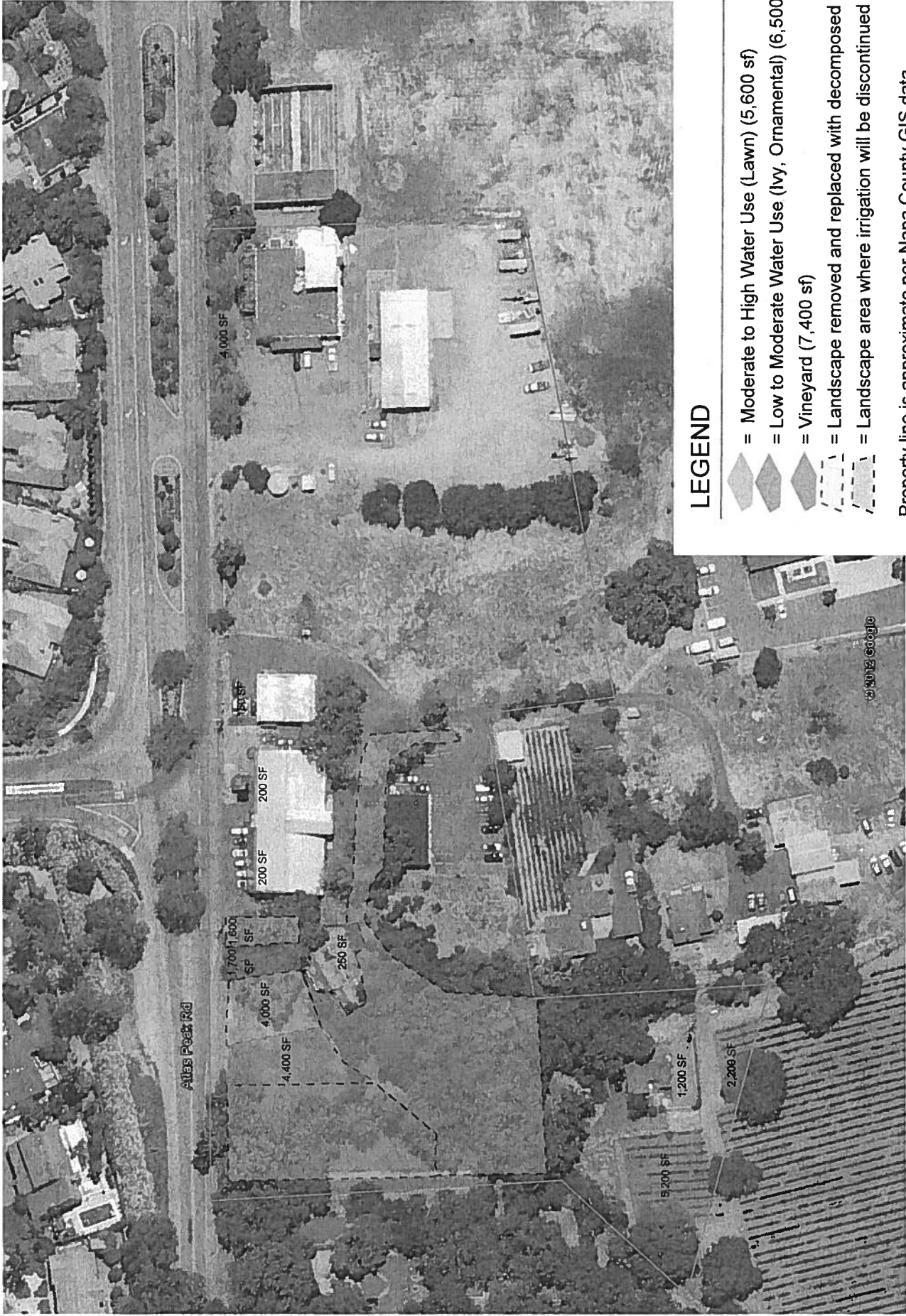
Property line is approximate per Napa County GIS data
All areas are approximate








Google earth

Photograph Date: 6/29/2007

LANDSCAPE AREA EXHIBIT - PROPOSED CONDITIONS



LEGEND

-  = Moderate to High Water Use (Lawn) (5,600 sf)
-  = Low to Moderate Water Use (Ivy, Ornamental) (6,500 sf)
-  = Vineyard (7,400 sf)
-  = Landscape removed and replaced with decomposed granite
-  = Landscape area where irrigation will be discontinued

Property line is approximate per Napa County GIS data

feet
meters

700
200

Google earth

Photograph Date: 6/29/2007





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Department of Public Works

1195 Third Street, Suite 201
Napa, CA 94559-3092
www.co.napa.ca.us/publicworks

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

Donald G. Ridenhour, P.E.
Director

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Parcel Location Factors

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Please underline your location classification below (Public Works can assist you in determining your classification if necessary):

Valley Floor	1.0 acre feet per acre per year
Mountain Areas	0.5 acre feet per acre per year
<u>MST Groundwater Deficient Area</u>	<u>0.3 acre feet per acre per year</u>

Assessor's Parcel Number(s)	Parcel Size (A)	Parcel Location Factor (B)	Allowable Water Allotment (A) X (B)
039-320-010	5.44 acres	0.3	1.6 acre-feet per acre per year

Step #3:

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

EXISTING USE:

Residential .7 af/yr
 Farm Labor Dwelling _____ af/yr
 Winery _____ af/yr
 Commercial _____ af/yr
 Vineyard* 0.9 af/yr
 Other Agriculture _____ af/yr
 Landscaping _____ af/yr
 Other Usage (List Separately):
 _____ af/yr
 _____ af/yr
 _____ af/yr

PROPOSED USE:

Residential .7 af/yr
 Farm Labor Dwelling _____ af/yr
 Winery _____ af/yr
 Commercial _____ f/yr
 Vineyard* 0.9 af/yr
 Other Agriculture _____ af/yr
 Landscaping _____ af/yr
 Other Usage (List Separately):
 _____ af/yr
 _____ af/yr
 _____ af/yr

TOTAL: 1.6 af/yr
 0.52 M gallons**

TOTAL: 1.6 af/yr
 TOTAL: 0.52 M gallons**

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

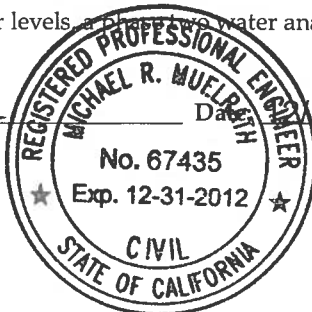
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*Vineyard water use is based on approximately 2.5 acres of vineyard at 0.35 ac-ft per acre per year.

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 detailed water analysis may be required. You will be advised of such a decision.

Signature: Michael R. Muelrath



Date: 12/2012

Phone: (707) 320-4968

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
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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



County of Napa GIS



Legend

- Parcels
- Aerial Photos 2011
- Red: Band_1
- Green: Band_2
- Blue: Band_3
- County Boundary



Notes

Disclaimer: This map was prepared for informational purposes only.
 No liability is assumed for the accuracy of the data delineated hereon.

0 184.05 368.1 Feet



368.1

This map was printed on

12/12/2012

