



NAPA COUNTY
 CONSERVATION, DEVELOPMENT & PLANNING DEPARTMENT
 1195 Third Street, Suite 210, Napa, California, 94559 (707) 253-4417
 web www.countyofnapa.org/cdp/ email cdp@countyofnapa.org

Use Permit Application

To be completed by Planning staff...

Application type: Major Modification
 Date Submitted: 3.12.13 Resubmittal(s): _____ Date Complete: _____
 Request: _____

 *Application Fee Deposit: \$ 5000.00 Receipt No. 95246 Received by: SS Date: 3.12.13

**Total fees will be based on actual time and materials.*

To be completed by applicant....

Project Name: Fantesca Winery Major Modification
 Assessor's Parcel #: 022-250-008 Existing Parcel Size: 56.56
 Site Address/Location: 2920 Spring Mountain Rd. St. Helena CA 94574
No Street City State Zip
 Primary Contact: Owner Applicant Representative (attorney, engineer, consulting planner, etc.)
 Property Owner: Susan and Duane Hoff
 Mailing Address: 2920 Spring Mountain Rd. St. Helena CA 94574
No Street City State Zip
 Telephone No.: (707) 968-9229 E-mail: duane@fantesca.com
 Applicant (if other than property owner): Same
 Mailing Address: Same as above
No Street City State Zip
 Telephone No.: () _____ E-mail: _____
 Representative (if applicable): Donna B. Oldford, Plans4Wine
 Mailing Address: 2620 Pinot Way St. Helena CA 94574
No Street City State Zip
 Telephone No.: (707) 963-5832 E-mail: DBOldford@aol.com

USE PERMIT INFORMATION SHEET

USE

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

The proposal is for a Winery Marketing Plan to be included in the Winery Use Permit. This includes new hours for marketing events, an identification of types of events and associated numbers for attendance, identification of an outdoor area just outside the cave portal for marketing events.

Applicant requests the ability to serve small fare food items with certain of their winery tours/tastings, and also approval of the A.B. 2004 "Picnic" Ordinance which allows the consumption of alcohol on-site.

Also:

- (1) Designation of 8 improving parking space on an existing paved surface, to include one ADA accessible parking space; and
- (2) Approval of an entry structure and gate for the winery;
- (3) Recognition of an existing crush pad area installed by previous owner and not presently recognized in the winery use permit;
- (4) Change in the hours of operation for the winery.

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

District N/A

Regional RWQCB

State ABC

Federal BATF

IMPROVEMENTS

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

No winery structural improvements are proposed. Applicant proposes to stripe a total of 8 parking spaces on an existing paved surface, including one space that is ADA-accessible.

Winery crush pad is an existing pad, so no new construction.

A new entry structure and new winery signage is proposed.

Improvements, cont.

Total on-site parking spaces: 13 existing 1 ADA Space proposed

Loading areas: 1 existing No change proposed

Fire Resistivity (check one, if not checked, Fire Marshall 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.) none acres

Employment and Hours of Operation

Days of operation: 7 / week existing No Change proposed

Hours of operation: 6 am – 6 pm existing No Change proposed

Anticipated number of employee shifts: 1 existing No Change proposed

Anticipated shift hours: 6 am – 6 pm existing No Change 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) _____

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 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 checked="" type="checkbox"/> Expanded	<input 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: 30,000 gal/y Per Permit No: 00236-UP Permit Date: 12-05-2001

Current maximum actual production: 30,000 gal/y For what year? 2012

Proposed production capacity: No Change gal/y

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

Visitation and Hours of Operation

Please identify the winery's...

Maximum daily tours and tastings visitation:	<u>N/A</u> existing	<u>18</u> proposed
Average daily tours and tastings visitation ¹ :	<u>N/A</u> existing	<u>18</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>12pm - 4pm</u> existing	<u>10am - 6pm</u> proposed
Non-harvest Production hours ² :	<u>6am - 6pm</u> existing	<u>No Change</u> proposed

¹Average 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.

²It 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.)

Overall maximum numbers for tours/tastings will not change, but are reconfigured to 3 per day X 7 days, max. six persons per tour, or a maximum of 18 persons per day.

Proposed Winery Marketing Program:

- *Food & Wine Pairings: 4 per month – Max. 20 persons per event.
- *Wine Club/Release Events: 6 per year – Max. 60 persons per event.
- *Larger Auction-related Events: 2 per year – Max. 125 persons per event.

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.)

Applicant requests:

- (1) Approval of food to be served in connection with certain of the tours/tastings; and
- (2) Evans A.B. 2004 "Picnic" Ordinance, allowing on-site consumption of alcohol.

There is no commercial kitchen at the winery, nor is one proposed. All food served with wine will be provided by a licensed catering service.

Winery Coverage and Accessory/Production Ratio

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

Existing 11,586 sq. ft. 0.266 acres
 Proposed 1,188 sq. ft. 0.269 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).

12,774 sq. ft. 0.29 Acres 0.005 % 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

Existing 11,586 sq. ft. Proposed No change 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 1,844 sq. ft. 10.7 % of production facility
 Proposed No Change sq. ft. No Change % 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: 6,882 sq. ft. Proposed: No Change sq. ft.
 Covered crush pad area Existing: w/i winery sq. ft. Proposed: No Change sq. ft.
 Uncovered crush pad area Existing: 1,188 * sq. ft. Proposed: No Change * sq. ft.
 (Tank Pad)

* Existing 1,188-sq, ft, outdoor uncovered crush pad was installed by previous owners of winery, but appears to not have been part of the calculations and approved uses in the existing winery use permit. This use permit mod requests a recognition of the existing crush pad area, which is the rectangular area adjacent to the outdoor fermentation tank area.

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 Date

Letters of commitment from grape suppliers and supporting documents may be required prior to issuance of any building permits for the project. Recertification of compliance will be required on a periodic basis. Recertification after initiation of the requested wine production may require the submittal of additional information regarding individual grape sources. Proprietary information will not be disclosed to the public.

WATER SUPPLY/WASTE DISPOSAL INFORMATION SHEET

Water Supply

Proposed source of water
(e.g., spring, well, mutual water company, city, district, etc)

Domestic
Groundwater
Well

Emergency
Tank
Storage

Name of Proposed Water Supplier
(if water company, city, district):

N/A

N/A

Is annexation needed?

Yes No

Yes No

Current Water Use:

375 gallons per day (gal/d)
groundwater

Current water source:

wekk tanks + pool

Anticipated future water demand

No change gal/d N/A

Water availability (in gallons/minute):

280 gal/m Per CDF gal/m

Capacity of water storage system:

12,000 gal 12,000 gal

Type of emergency water storage facility, if applicable
(e.g., tank, reservoir, swimming pool, etc.):

Storage Tanks + swimming pool

Liquid Waste

Type of Waste:

Domestic
Sewage

Other
No Change

Disposal Method (e.g., on-site septic system, on-site ponds, community system, district, etc.):

On-Site
Septic

No Change

Name of disposal agency
(if sewage district, city, community system):

N/A

N/A

Is annexation needed?

Yes No

Yes No

Current waste flows (peak flow):

200 gal/d N/A gal/d

Anticipated future waste flows (peak flows):

No change gal/d N/A gal/d

Future waste disposal capacity:

N/A gal/d N/A gal/d

Solid Waste and Recycling Storage and Disposal

Please include location and size of solid waste and recycling storage 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) than 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): N/A

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: <u>6</u> x 3.05 one-way trips per employee	=	<u>18</u>	daily trips.
Number of PT employees: <u>3</u> x 1.90 one-way trips per employee	=	<u>6</u>	daily trips.
Average number of weekday visitors: <u>30</u> / 2.6 visitors per vehicle x 2 one-way trips	=	<u>24</u>	daily trips.
Gallons of production: <u>30,000</u> / 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	<u>1</u>	daily trips.
Total	=	<u>49</u>	daily trips.
(No of FT employees) + (No of PT employees/2) + sum of visitor and truck <u>trips</u> x .38)	=	<u>12</u>	PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>6</u> x 3.05 one-way trips per employee	=	<u>18</u>	daily trips.
Number of PT employees (on Saturdays): <u>3</u> x 1.90 one-way trips per employee	=	<u>6</u>	daily trips.
Average number of Saturday visitors: <u>38</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>27</u>	daily trips.
Total	=	<u>51</u>	daily trips.
(No of FT employees) + (No of PT employees/2) + visitor <u>trips</u> x .57)	=	<u>20</u>	PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): <u>6</u> x 3.05 one-way trips per employee	=	<u>18</u>	daily trips.
Number of PT employees (during crush): <u>3</u> x 1.90 one-way trips per employee	=	<u>6</u>	daily trips.
Average number of Saturday visitors: <u>38</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>24</u>	daily trips.
Gallons of production: <u>30,000</u> / 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>1</u>	daily trips.
Avg. annual tons of grape on-haul: <u>72</u> / 144 truck trips daily ⁴ x 2 one-way trips	=	<u>2</u>	daily trips
Total	=	<u>51</u>	daily trips.

Largest Marketing Event – Additional Traffic

Number of event staff (largest event): <u>10</u> x 2 one-way trips per staff person	=	<u>20</u>	trips.
Number of visitors (largest event): <u>50</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>36</u>	trips.
Number of special event truck trips (largest event): <u>4</u> x 2 one-way trips	=	<u>8</u>	trips.

³Assumes 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).

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

Traffic Information Sheet Addendum

Information for Caltrans Review

Application should include:

Project Location

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

Trip Generation Estimate

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

Napa County Winery Traffic Generation Characteristics

Employees

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

Visitors

Auto occupancy: Weekday = 2.6 visitors/auto
Weekend = 2.8 visitors/auto

Peaking Factors:

Peak Month: 1.65 x average month
Average Weekend: 0.22 x average month
Average Saturday: 0.53 x average weekend
Peak Saturday: 1.65 x average Saturday
Average Sunday: 0.8 x average Saturday
Peak Sunday: 2.0 x average Sunday

Peak Weekend Hour: Winery (3-4 PM) - 0.57 x total for weekend day involved

Average 5-Day Week (Monday-Friday) - 1.3 x average weekend

Average Weekday: 0.2 x average 5-day week

Peak Weekday Hour: Winery (3-4 PM) - 0.57 x total for weekday involved

Roadway PM Peak(4-5 PM?) - 0.38 x total for weekday involved

Service Vehicles

Grapes (36 days (6weeks)/season): 1.52 trips/1000 gals/season (4 ton loads assumed)

Materials/Supplies (250 days/yr): 1.47 trips/1000 gals/yr

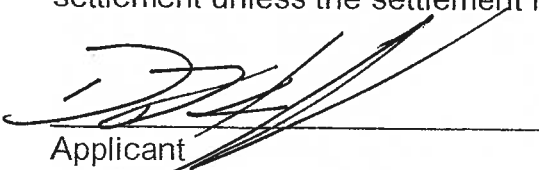
Case Goods (250 days/yr): 0.8 trips/1000 gal/yr

INDEMNIFICATION AGREEMENT

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

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

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


Applicant

Feb 15, 2013
Date

JAMES
Property Owner (if other than Applicant)

072-250-008
Project Identification

**PROJECT STATEMENT
FANTESCA WINERY USE PERMIT MAJOR MODIFICATION**

**APN 022-250-008
2920 Spring Mountain Road, St. Helena, CA 94574**

The proposal is for a major modification to an existing winery use permit for a 30,000-gallon per year winery located at the above location just north of the City of St. Helena. There are no new winery structures proposed, nor any modifications to existing structures; nor is there any proposal to increase the maximum production level. The purpose of this use permit major mod is to update the winery's Marketing Plan; to update the winery employee figures; to add to the existing parking count at the winery; and to bring an existing outdoor crush pad (added by the previous owners) into compliance with the winery use permit. The applicant also proposes revisions to the winery's hours of operation and the hours of visitation.

The winery now called Fantesca Winery, owned by Susan and Duane Hoff, was previously known as Shadow Lace Winery.

The *General Plan* land use designation of this 56.56-acre property is "agriculture." The zoning district is AW (Agricultural Watershed). Existing uses on the property include producing vineyards, a 30,000-gallon per year winery with outdoor fermentation tank pad and existing/proposed for recognition outdoor uncovered crush pad, with an existing 6,882-sq. ft. wine cave, and paved areas between the wine caves and the winery. The winery is accessed off of Spring Mountain Road via a private road that serves a number of other residences. The owners maintain a private residence adjacent to the winery area.

The proposal for winery improvements is as follows:

- (1) Revised Winery Marketing Plan (see subsequent section for details);
- (2) Expansion of winery hours of operation from the present 7:00 A.M. until 5:00 P.M. to 6:00 A.M. until 6:00 P.M. (one shift, but with flexible hours);
- (3) Recognition of an existing 1,188-sq. ft. outdoor uncovered crush pad, one that was installed by a previous owner but appears to not have been part of any earlier use permit approval;
- (4) Approval of a new winery entry structure and signage plan, as in the exhibit;
- (5) Approval of an expansion of winery employees, from 2 full-time and one part-time employees to six (6) full-time employees and three (3) part-time employees;

- (6) Approval of the outdoor paved area (20 ft. x 30 ft.) between the wine caves and the winery for certain of the winery marketing events as described in the revised Marketing Plan; and
- (7) Approval of a new Winery Marketing Plan, with hours of visitation revised from the present 12:00 noon to 4:00 P.M. to a proposed 10:00 A.M. until 6:00 P.M. See detailed description of Winery Marketing Plan below for details.

Project Description and Dynamics of Present Winery

The present winery use permit is for a 30,000-gallon per year winery, housed in a 4,704-sq. ft. winery structure which includes a 2,860-sq. ft. winery production and storage area; 1,536 sq. ft. of winery administrative office space, and a 308-sq. ft. tastings and winery retail sales room. There are 6,882 sq. ft. of winery caves for barrel aging located adjacent to the winery but without tunnel entrance between the winery and the caves. The winery presently has a total of 13 parking spaces out in front of the winery in a paved area, but the parking spaces are not lined and there is currently no approved ADA-accessible parking space. The proposal is for 13 striped parking spaces, with one ADA-accessible designated space. Additional unstriped paved areas exist for parking around the winery.

The current winery use permit provides for two (2) full-time winery employees and one (1) part-time employee. Retail wine sales and tours/tastings are by appointment only. A total of eight (8) marketing activities per year are approved, with one harvest or auction-related event. Currently, there is no formal Winery Marketing Plan, since the previous plan was set aside to discourage a potential appeal by a neighbor to the winery. This was prior to the Hoff's ownership of this winery.

Hours of operation approved at present for the winery are from 7:00 A.M. until 5:00 P.M., five days (weekdays) per week. The hours for visitation are from 12:00 noon until 4:00 P.M., also five days (weekdays) per week.

Background and History of Winery Marketing Plan

The Fantesca Winery was originally approved as the Shadow Lace Winery, owned by the Yeakey family. Originally, there was a marketing plan that was part of the winery use permit application. However, due to a certain amount of neighbor opposition, the previous owners agreed to set aside the marketing plan. At that time, the Shadow Lace Winery was a 20,000-gallon per year facility. Since that time, the Hoff's purchased the winery, planted more vineyards, and had approved a use permit modification to increase the production of the winery from 20,000 gallons to 30,000 gallons per year. Fantesca Wines are very favorably received, and winemaking talent Heidi Peterson is winemaker. Since the changes wrought by an ailing economy in 2008, the owners of Fantesca Winery recognize the necessity of having direct marketing in the form of a winery marketing plan. They also wish to have their winery in compliance with the County's *Winery Definition Ordinance*, in other words, not simply having a reasonable number of people

to the winery for tours/tastings, but to have recognized a reasonable marketing plan that makes such visitation legal.

The Hoffs full intend to reach out to neighbors in advance of their use permit hearing. And their request is entirely consistent with wineries of this size production. This is also a winery that is located very near the incorporated area of the City of St. Helena. The tours/tastings will be by appointment only, since the winery post-dates 1990, the year the *Winery Definition Ordinance (WDO)* was adopted.

In addition to the Winery Marketing Plan described below, the applicant requests approval of a slight reconfiguration of their approved private tours and tastings. They request approval of up to three (3) tours/tastings per day, with a maximum of 6 persons attending each tour, for a maximum of 18 persons per day. The winery tours/tastings would be between the hours of 10:00 A.M. and 6:00 P.M., seven days per week. (The winery is currently open only five days per week, with visitation hours between 12:00 noon and 4:00 P.M.) Additionally, the applicants request the ability to serve light fare foods with certain of the wine tastings, and they anticipate that only up to three such tours would occur each week. Food served with wine will be provided by licensed caterers.

PROPOSED WINERY MARKETING PLAN

Food-and-Wine Pairing Events: Up to three (3) events per month, with a maximum of 20 persons in attendance at each event.

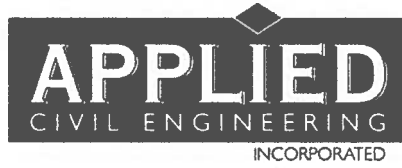
Wine Club/Release Events: Up to six (6) events per year, with a maximum of 50 persons in attendance at each event.

Larger Auction-related Events: A maximum of two (2) such events per year, with a maximum of 125 persons in attendance at each event. (Portable facilities are proposed for use at these events.)

The applicant also requests approval of the Assembly Bill 2004 or "Picnic" Ordinance, which allows consumption of alcoholic beverages on-site.

Evening events at the winery will commence no earlier than 6:00 P.M. and will conclude by no later than 10:00 P.M.

There will be no outdoor amplified music in association with winery marketing events, unless expressly provided for in a Special Events Permit application made at least 90 days in advance of such events.



February 15, 2013

Job No. 11-121

Kim Withrow, REHS
Environmental Health Division
Napa County Planning, Building and Environmental Services
1195 Third Street, Suite 101
Napa, CA 94559

Re: Onsite Wastewater Disposal Feasibility Study for the
Fantesca Winery Use Permit Modification
2600 Spring Mountain Road, Napa County, California APN 022-250-008
#00236-UP

Dear Ms. Withrow:

At the request of Fantesca Winery we have evaluated the process and sanitary wastewater flows associated with the proposed use permit modification. We have also analyzed the capacity of the existing process and sanitary wastewater system serving the winery facility to determine if it is adequate to serve the proposed changes in use.

It is our understanding that Fantesca Winery is currently permitted to produce 30,000 gallons of wine per year and there is no change in the approved production capacity proposed with this use permit modification. The proposed modification does include an increase from three employees to nine employees and a change in the marketing plan to allow the following activities:

Description	# of Guests	Frequency
Tours and Tasting Visitors	18	Daily
Marketing Events with Catered Meal	20	48 per year
Marketing Events with Catered Meal	60	6 per year
Wine Auction / Harvest Events	125	2 per year

The remainder of this letter describes the existing process and sanitary wastewater system, its design capacity and the peak flows associated with the proposed changes in use.

Existing Septic System

According to the design calculations and plans prepared by REB Engineering, dated 10/12/2001 the existing process and sanitary wastewater disposal system consists of a pressure distribution leach field with 1,540 lineal feet of leach lines located approximately 1,000 feet northwest of the winery building. According to the calculations prepared by REB Engineering the septic system was designed for a maximum flow of 1,345 gallons per day.

Proposed Process Wastewater Design Flows

We have used the generally accepted standard that six gallons of winery process wastewater are generated for each gallon of wine that is produced each year and that 1.5 gallons of wastewater are generated during the crush period for each gallon of wine that is produced. Based on the 30,000 gallon production capacity and the expectation that both white and red wine will be produced at the winery, we have assumed a 45 day crush period. Using these assumptions, the annual, average daily and peak winery process wastewater flows are calculated as follows:

$$\text{Annual Winery Process Wastewater Flow} = \frac{30,000 \text{ gallons wine}}{\text{year}} \times \frac{6 \text{ gallons wastewater}}{1 \text{ gallon wine}}$$

$$\text{Annual Winery Process Wastewater Flow} = 180,000 \text{ gallons per year}$$

$$\text{Average Daily Process Wastewater Flow} = \frac{180,000 \text{ gallons wastewater}}{\text{year}} \times \frac{1 \text{ year}}{365 \text{ days}}$$

$$\text{Average Daily Winery Process Wastewater Flow} = 493 \text{ gallons per day}$$

$$\text{Peak Winery Process Wastewater Flow} = \frac{30,000 \text{ gallons wine}}{\text{year}} \times \frac{1.5 \text{ gallons wastewater}}{1 \text{ gallon wine}} \times \frac{1 \text{ year}}{45 \text{ crush days}}$$

$$\text{Peak Winery Process Wastewater Flow} = 1,000 \text{ gallons per day (gpd)}$$

Proposed Sanitary Wastewater Design Flows

The peak sanitary wastewater flow from the winery is calculated based on the number of winery employees, the number of daily visitors for tours and tastings and the number of guests attending scheduled marketing events. In accordance with Table 4 of the Napa County Environmental Management Department "Regulations for Design, Construction, and Installation of Alternative Sewage Treatment Systems" we have used a design flow rate of 15 gallons per day per employee and 3 gallons per day per visitor for tours and tastings. Table 4 does not specifically address design wastewater flows for guests at marketing events. Since the applicant is proposing that food will be catered and prepared offsite we have conservatively assumed 5 gallons of wastewater per guest at marketing events. Additionally, for marketing events and Harvest / Wine Auction Events with more than 20 guests in attendance portable toilets will be

used to minimize the impact on the septic system. Based on these assumptions, the peak winery sanitary wastewater flows are calculated as follows:

Employees

Peak Sanitary Wastewater Flow = 9 employees X 15 gpd per employee

Peak Sanitary Wastewater Flow = 135 gpd

Daily Tours and Tastings

Peak Sanitary Wastewater Flow = 18 visitors per day X 3 gallons per visitor

Peak Sanitary Wastewater Flow = 54 gpd

Smaller Private Marketing Events (48 per year)

Peak Sanitary Wastewater Flow = 20 guests X 5 gallons per guest

Peak Sanitary Wastewater Flow = 100 gpd

Larger Private Marketing Events (6 per year)

Peak Sanitary Wastewater Flow = 60 guests X 5 gallons per guest

Peak Sanitary Wastewater Flow = 300 gpd

Wine Auction / Harvest Events (2 per year)

Peak Sanitary Wastewater Flow = 125 guests X 5 gallons per guest

Peak Sanitary Wastewater Flow = 625 gpd

Total Peak Winery Sanitary Wastewater Flow

In order to manage the peak sanitary wastewater flows a maximum of one event will be scheduled each day. Daily tours and tastings may occur on the same day as an event. Furthermore, as previously noted, for all events with more than 20 guests in attendance portable toilets will be used. Therefore, the worst case peak winery sanitary wastewater flow is calculated based on 9 employees, daily tours and tastings and a smaller marketing event with 20 guests and a catered meal. The peak flow for this scenario is calculated as follows:

Total Peak Winery Sanitary Wastewater Flow = 135 gpd + 54 gpd + 100 gpd

Total Peak Winery Sanitary Wastewater Flow = 289 gpd

Combined Peak Winery Wastewater Flow

Combined Peak Winery Wastewater Flow = Peak Winery Process Wastewater Flow + Total Peak Winery Sanitary Wastewater Flow

Combined Peak Winery Wastewater Flow = 1,000 gpd + 289 gpd

Combined Peak Winery Wastewater Flow = 1,289 gpd

Conclusion

The design capacity of the sanitary wastewater septic system (1,345 gpd) is greater than the predicted wastewater flow associated with the proposed use permit modification (1,289 gpd) and therefore no improvements to the existing septic system are necessary.

Summary

The calculations presented above illustrate that the process and sanitary wastewater flows associated with the proposed use permit modification are still within the design capacity of the existing winery septic system. No improvements to the existing systems are required to accommodate the proposed use permit modification.

We recommend that the septic system continue to be monitored through Napa County's septic system monitoring program and that the septic system and reserve areas are maintained in accordance with the original design plans and specifications.

We trust that this provides the information you need to process the subject use permit modification. Please feel free to contact us at (707) 320-4968 if you have any questions.

Sincerely,

Applied Civil Engineering Incorporated

By:

DRAFT

Michael R. Muelrath RCE 67435
Principal

Copy:

Donna Oldford, Plans for Wine (via email)

TRANSIENT NON-COMMUNITY WATER SYSTEM INFORMATION

FOR THE

FANTESCA WINERY

LOCATED AT:

2920 Spring Mountain Road
St. Helena, CA 94574
NAPA COUNTY APN 022-250-008

PREPARED FOR:

Fantesca Winery
Care of: Duane and Susan Hoff
2920 Spring Mountain Road
St. Helena, CA 94574
Telephone: (707) 968-9229

PREPARED BY:



2074 West Lincoln Avenue
Napa, California 94558
Telephone: (707) 320-4968
www.appliedcivil.com

Job Number: 11-121



9/11/2013

Michael R. Muelrath R.C.E. 67435

Date

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INTRODUCTION

Fantesca Winery is applying for a Use Permit Modification for their existing winery located at 2920 Spring Mountain Road in Napa County, California. According to the Use Permit application, the maximum production capacity will remain at the currently permitted level of 30,000 gallons per year. No increase in wine production capacity is being proposed as part of this application. The proposed modification does include an increase from three employees to nine employees and a change in the marketing plan to allow the following activities:

Description	# of Guests	Frequency
Tours and Tasting Visitors	18	Daily
Marketing Events with Catered Meal	20	36 per year
Marketing Events with Catered Meal	50	6 per year
Wine Auction / Harvest Events	125	2 per year

Other existing improvements on the property include residential structures, accessory buildings, approximately 9 acres of vineyard, paved, gravel and dirt driveways and the utility infrastructure associated with the existing winery, residential and agricultural uses.

Since the number of employees plus the number of visitors is expected to exceed 24 for 60 or more days out of the year, the project will be required to implement a Transient Non-Community Public Water System.

Fantesca Winery has requested that Applied Civil Engineering Incorporated (ACE) prepare a brief report outlining the anticipated technical, managerial and financial aspects of the water system that will be required to serve the proposed winery to accompany the winery Use Permit application as required by Napa County.

WATER SYSTEM NAME

The water system will be known as the “Fantesca Winery Water System”.

NAME OF PERSON WHO PREPARED THIS REPORT

This report was prepared by Michael Muelrath, PE of Applied Civil Engineering Incorporated. Information regarding the parameters of the subject Use Permit Modification application was provided by Donna Oldford of Plans 4 Wine and Duane Hoff of Fantesca Winery.

TECHNICAL CAPACITY

System Description

We understand that water for the existing residential use is provided by a connection to the City of St. Helena water system. Water for the winery and vineyard uses is currently provided by an existing groundwater well. According to the Well Completion Report in the Napa County Planning, Building and Environmental Services, Environmental Health Division files the well has the required 50 foot deep annular seal for public water supplies.

Detailed plans for the water treatment system will be prepared and presented to Napa County for review during the water system permit application stage after the Use Permit Modification is approved.

Water Demand Projection

We have used the Napa County Phase I Water Availability Analysis Estimated Water Use Guidelines to estimate the annual water demand for the existing and proposed residential, winery and agricultural uses to be approximately 6.1 acre-feet per year. It is expected that the residence will use City water and the Fantesca Winery water system will be dedicated to serving the domestic water needs of the winery and vineyard irrigation only. Therefore, the estimated annual water demand for the water system will be 5.3 acre-feet per year.

Using the projected annual demand, we have calculated an average daily demand of approximately 4,732 gallons and a maximum daily demand (MDD) of 10,646 gallons (calculated per California Waterworks Standards Section 64554b.3.(C)).

Source Adequacy

The existing well was constructed with a minimum 50 foot deep, 3 inch wide concrete annular seal and therefore meets the requirements for Transient Non-Community water systems. A copy of the Well Completion Report is provided in Appendix I.

Water Supply Capacity

Assuming a conservative well pumping cycle of 12 hours per day the new well must be capable of producing at least 14.8 gallons per minute to meet the water system's MDD. Furthermore, the water system must include storage tank(s) that can store at least the MDD (10,646 gallons). The existing water storage tanks will be reviewed for adequacy at the water system permit application stage.

This initial yield estimate for the existing well is 300 gpm as listed on the Well Completion Report. The yield of the well must be tested in accordance with California Waterworks Standards Section 64554 prior to water system permit application. Furthermore, we recommend that the water level, yield and drawdown in the well be monitored on an ongoing basis to detect any trends in changing water table levels and well yield so that alternate sources can be developed if needed.

Water Quality Characterization

Prior to permitting and construction of any improvements to the water system it will be necessary to perform a full panel of water quality testing that covers all parameters required by Napa County. The water treatment system must then be designed to reduce all required contaminant levels to below the regulatory maximum contaminant level (MCL) for each constituent. Based on our past experience with water quality in this area we expect that some level of treatment will be required to meet water quality standards for Arsenic, Iron, Manganese and possibly other constituents. It should generally be feasible to provide this treatment.

Consolidation Analysis

As previously noted the parcel has an existing connection to the City of St. Helena water system. It may be possible to connect the winery to the City of St. Helena water system in which case an independent public water system permit would not be required for the Fantesca Winery. This option should be explored further prior to application for a public water system permit.

MANAGERIAL

Organization

Management and routine operation of the water system will be performed by the winery staff. One staff member will be responsible for performing sampling, reporting and keeping up to date records onsite in accordance with Napa County requirements. The winery staff person in charge of the water system will consult with water system specialists as needed if issues arise with any components of the water system.

Land Ownership

The well is located on the same property as the existing winery. This property is owned by Fantesca LLC. Since the well and all water system components are to be located on the same property as the users of the water system no access or maintenance easements will be required.

Water Rights

The Fantesca Winery Water System will use groundwater from a non-adjudicated groundwater basin exclusively and is therefore not subject to water rights through the State Water Resources Control Board.

FINANCIAL

There will be no revenue generated by the water system.

The expected expenses for the water system can be broken down into initial startup cost and ongoing operational cost as shown below.

Startup Cost

It is expected that the water system will mostly use existing infrastructure. Startup costs will include water transmission piping (if needed), water storage tank (if needed) and water treatment system equipment. The water treatment and storage equipment will be designed based on a full panel of water quality test results that will be performed on water from the well. We estimate that the cost for water treatment system equipment and installation will be in the range of \$20,000 to \$50,000 depending on final design parameters.

Actual costs will be dependent upon the results of the water quality testing and design of the water treatment system.

Annual Operating Cost

Annual operating cost for the water system will include cost for performing quarterly and annual water quality testing, equipment maintenance and replacement, replacement of consumable items and electrical service charges. The actual cost to operate and maintain the water system will be dependent on the final design of the water system. We estimate that the annual cost associated with operating and maintaining the water system will be in the range of \$5,000 to \$10,000 per year depending on final water system design.

Funding

The startup cost will be financed by the property owner. The winery's annual budget will include a line item for water system operation and maintenance cost to ensure finances are available to operate and maintain the water system throughout the life of the winery.

APPENDIX I: Well Completion Report

STATE OF CALIFORNIA
WELL COMPLETION REPORT
Refer to Instruction Pamphlet

DWR USE ONLY -- DO NOT FILL IN

STATE WELL NO./STATION NO.

LATITUDE LONGITUDE

APN/TRS/OTHER

Page 1 of 1

Owner's Well No. 1-2011 No. **e0142635**
Date Work Began 11/8/2011, Ended 12/20/2011
Local Permit Agency Napa County Environmental Mgmt
Permit No. E11-00543 Permit Date 11/8/2011

DEPTH FROM SURFACE		DESCRIPTION <i>Describe material, grain, size, color, etc.</i>
Ft.	to Ft.	
0	35	TAN VOLCANIC TUFF
35	100	GREEN, GRAY VOLCANIC ASH
100	108	BROWN VOLCANIC ASH
108	147	GRAY, WHITE VOLCANIC ASH
147	170	FRACTURED GRAY VOLCANIC ROCK
170	265	GRAY, WHITE SANDY ASH
265	305	FRACTURED GRAY VOLCANICS
305	370	LIGHT GRAY SANDY ASH
370	415	LIGHT GRAY VOLCANIC TUFF
415	455	LIGHT GRAY SANDY ASH
455	465	GRAY, WHITE VOLCANIC TUFF
465	555	GRAY, WHITE ASHEY TUFF
555	565	GRAY VOLCANIC TUFF
565	625	GRAY SANDY ASH
625	635	GRAY VOLCANIC TUFF
635	760	GRAY SANDY ASH WITH EMBEDDED TUFF
760	768	GRAY ASH / 20% SAND
768	805	GRAY SANDY ASH
805	810	GRAY ASH / 20% SAND
810	840	GRAY SANDY ASH
CONTINUED CASING LAYOUT		
370	460	SCREEN PVC 8" .032 SLOT
460	550	BLANK PVC 8"
550	580	SCREEN PVC 8" .032 SLOT
580	610	BLANK PVC 8"
610	650	SCREEN PVC 8" .032 SLOT
650	680	BLANK PVC 8"
TOTAL DEPTH OF BORING <u>840</u> (Feet)		
TOTAL DEPTH OF COMPLETED WELL <u>820</u> (Feet)		

WELL OWNER
Name Fantesca Estate
Mailing Address 2920 Spring Mtn. Road
St. Helena CA 94574
CITY STATE ZIP

WELL LOCATION
Address 2600 Spring Mountain Road
City St. Helena CA
County Napa
APN Book 022 Page 250 Parcel 008
Township _____ Range _____ Section _____
Latitude _____
DEG. MIN. SEC. _____

LOCATION SKETCH
NORTH
WEST EAST SOUTH
HOUSE
WELL 230'
WINERY

ACTIVITY (✓)
 NEW WELL
MODIFICATION/REPAIR
— Deepen
— Other (Specify) _____
— DESTROY (Describe Procedures and Materials Under "GEOLOGIC LOG")

PLANNED USES (✓)
WATER SUPPLY
 Domestic _____ Public _____
 Irrigation _____ Industrial _____
MONITORING _____
TEST WELL _____
CATHODIC PROTECTION _____
HEAT EXCHANGE _____
DIRECT PUSH _____
INJECTION _____
VAPOR EXTRACTION _____
SPARGING _____
REMIEDIATION _____
OTHER (SPECIFY) _____

WATER LEVEL & YIELD OF COMPLETED WELL
DEPTH TO FIRST WATER 150 (Ft.) BELOW SURFACE 1
DEPTH OF STATIC WATER LEVEL 72 (Ft.) & DATE MEASURED 12/20/2011
ESTIMATED YIELD 300 (GPM) & TEST TYPE AIR LIFT
TEST LENGTH 4 (Hrs.) TOTAL DRAWDOWN N/A (Ft.)
May not be representative of a well's long-term yield.

DEPTH FROM SURFACE	BORE-HOLE DIA. (Inches)	CASING (S)				
		TYPE (✓)	MATERIAL / GRADE	INTERNAL DIAMETER (Inches)	GAUGE OR WALL THICKNESS	SLOT SIZE IF ANY (Inches)
0	840	15				
0	140	✓	PVC F480	8	SDR-21	
140	200	✓	PVC F480	8	SDR-21	.032
200	220	✓	PVC F480	8	SDR-21	
220	300	✓	PVC F480	8	SDR-21	.032
300	370	✓	PVC F480	8	SDR-21	

DEPTH FROM SURFACE	ANNULAR MATERIAL				
	TYPE	CE-MENT (✓)	BEN-TONITE (✓)	FILL (✓)	FILTER PACK (TYPE/SIZE)
0	60	✓			10 SK SAND
60	820			✓	#6 SAND

- ATTACHMENTS (✓)**
- Geologic Log
 - Well Construction Diagram
 - Geophysical Log(s)
 - Soil/Water Chemical Analysis
 - Other _____
- ATTACH ADDITIONAL INFORMATION, IF IT EXISTS.

CERTIFICATION STATEMENT

I, the undersigned, certify that this report is complete and accurate to the best of my knowledge and belief.

NAME HUCKFELDT WELL DRILLING, INC.
(PERSON, FIRM, OR CORPORATION) (TYPED OR PRINTED)
ADDRESS 2110 Penny Lane Napa CA 94559
CITY STATE ZIP
Signed [Signature] WELL DRILLER/AUTHORIZED REPRESENTATIVE DATE SIGNED 01/27/12 439-746 C-57 LICENSE NUMBER