

**L'Attitude Vineyards, LLC
Ideology Cellars
Project Statement 5.15.13**

Owner/Applicant: L'Attitude Vineyards, LLC
Ideology Cellars
Napa, CA 94558

Property Location: Solano Ave (APN 034-190-040)

Zoning: AP (Agricultural Preserve)

CEQA: The Applicant has designed the project to qualify for Napa County's categorical exemption from CEQA for small wineries.¹

REQUEST: This application seeks use permit approval to: 1) establish a 30,000 gallon per year winery; 2) construct a 4,775 square foot winery building and a 3,748 square foot covered crush pad; 3) establish 2 full time and 2 part time employees; 4) construct 12 parking spaces; 5) establish by-appointment tours and tastings with a maximum of 15 persons per day; 6) establish an annual marketing plan with 6 events for a maximum of 30 guests per event and one event with a maximum of 60 guests; 7) install a new wastewater treatment system; and 8) allow for up to two alternating proprietors; 9) provide entry sign per county standards; 10) allow for continued farm access for neighboring vineyards; 11) install automatic gates at Solano entrance per county standards; 12) improve existing vineyard roads to meet Napa County Road and Street Standards for wineries. This project includes a single family home to be built above a portion of the winery.

Setting: The project site is a 10.09-acre parcel located on the west side of Solano Avenue. The site has frontage on Solano Avenue. The project site's topography is flat, and the parcel has been previously developed with vineyard.

Winery Square Footage: 4,775 square foot building and a 3,748 square foot crush pad.

Production Capacity: 30,000 gallons

Visitation: Tours and tastings by prior appointment for up to 15 persons per day for an average of 89 persons per week. The proposed winery includes on-premise wine consumption consistent with "Assembly Bill 2004 (Evans) and the Sale of Wine for Consumption On-Premises." All wine consumption would be limited to wine purchased on-site.

¹ Napa County's Local Procedures for Implementing the California Environmental Quality Act.

Marketing: The following includes all marketing events proposed for the L'Attitude Vineyards, LLC property/Ideology Cellars:

- a. Private Promotional tastings and meals
Frequency: 6
Attendees: 30 maximum
Time of Day: 11:00 am to 11:00 pm*
- b. Auction Napa Valley, Premier Napa Valley, or similar event
Frequency: 1 per year
Attendees: 60 maximum
Time of day: 11:00 am to 11:00 pm*

*Approximately four hours per event depending on morning or evening schedule.

Number of Employees: 4 – (2 full time & 2 part time)

Days and Hours of Operation: 6:00 am to 6:00 pm daily (excluding marketing events)

Parking: 12 spaces. Additional event parking will be in the loading area dumpster's space and covered crush area. Parking for the 60-person marketing event will occur in the event parking area for a total of 26 spaces.

Parcel Size: 10.09 acres

Accessory/Production Ration: 23%

Winery Coverage: 41,827 square feet

Winery Road Setbacks: The winery structure is approximately 940 feet from the centerline of Solano Avenue (300 feet is required).

Nearby Permitted Wineries (within 2 miles of project site)

O'Brien Estate
Orchard Avenue

Trefethen Vineyards
Oak Knoll Avenue

Laird Family Estate
Solano Avenue

Fire Protection and Access: Driveway and turnaround areas meet or exceed the Napa County Road and Streets Standards and Fire Department standards. The building will be provided with automatic fire suppression sprinklers. Water will be available from on-site tanks.

Traffic: As shown on the traffic information/trip generation sheet, the project would generate an average of only 24.2 daily weekday trips with up to 26 trips on a typical Saturday during crush.

Landscaping/Lighting: Landscaping will be minimal and in substantial conformance with the landscaping plan included with this application. Lighting will be directed downward, shielded, and only to the extent necessary for safety.

Alternating Proprietors: Allow for up to two alternating proprietors. Owner wants to allow his Wine Maker to make wine here for his label. This would not increase trips generated as he would be coming here anyway.

Sign: Winery entrance sign to be installed per design standards as set forth in Chapter 18.116 of the Napa County Code. It shall include wording stating "Tours and Tasting by Prior Appointment Only".

Farm Access: We would like to continue to allow farming access to the neighboring property. This would be for farming access only and not for homes, winery or any public use. The neighboring properties have their own access that would be improved at such time as they apply for a building permit for a home or winery and would not use our access after that time.

Gate: An automatic pair of gates will be built to Napa County standards at the entrance to the access road off Solano Avenue.

Home: A single family home for the owner, to be built over a portion of the barrel storage room, is included in this plan. This will be a three bed, three bath home approximately 2,962 square feet.

Benefits to this combined design include:

Building over the winery building reduces the lot coverage, the number of vines to be removed and reducing hardscape involved with driveways, parking and roofing. Living and working on site will also reduce the number of trips generated.

The home is designed with cupolas that act as light wells and house ventilators. The house and winery work together as buffers for insulating each other. There will be solar panels installed, an electric car charger and the winery will use an electric forklift. On site leach fields will allow rain water to be put back into the ground not adding to runoff. Tall bushes on west and south side of barrel room and tasting room will buffer the impact of sunlight. The south facing tasting room has a covered porch for summer days and also acts as an insulating buffer for the barrel room.



A Tradition of Stewardship
A Commitment to Service

file No P12-00440-UP

Napa County Conservation, Development, and Planning Department

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

Use Permit Application

To be completed by Planning staff...

Application Type: Winery Use Permit

Date Submitted: 12/31/2012 Resubmittal(s): _____ Date Complete: _____

Request: Establish 30,000 gal/yr winery; construct 4,976 sq. ft winery building and 3,771 sq. ft covered crush pad; 4 employees; 12 parking spaces; by appt tours and tastings 20 people/day; marketing plan with 6 events/30 guests, one event/100 guests; new wastewater treatment system; two alternating proprietors; new entry sign; automatic gates at Solano Ave entrance; improve existing vineyard access road; and allow a single family home above a portion of the winery

*Application Fee Deposit: \$ 5,000.00 Receipt No. 94279 Received by: TA Date: 31 Dec 12

*Total Fees will be based on actual time and materials

To be completed by applicant...

Project Name: Ideology Cellars Winery

Assessor's Parcel No: 034-190-040 Existing Parcel Size: 10.09 ac.

Site Address/Location: 5151 Solano Avenue Napa Ca 94558
No. Street City State Zip

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

Property Owner: Bob Williamson

Mailing Address: 5225 Solano Avenue Napa Ca 94558
No. Street City State Zip

Telephone No: (707) 225-4168 E-Mail: bob@IdeologyCellars.com

Applicant (if other than property owner): _____

Mailing Address: _____
No. Street City State Zip

Telephone No: () - - E-Mail: _____

Representative (if applicable): _____

Mailing Address: _____
No. Street City State Zip

Telephone No: () - - E-Mail: _____

Improvements, cont.

Total on-site parking spaces: _____ existing 12 proposed

Loading areas: _____ existing _____ 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): 1.0 acres

Employment and Hours of Operation

Days of operation: _____ existing 7 proposed

Hours of operation: _____ existing 6am - 6pm proposed

Anticipated number of employee shifts: _____ existing 1 proposed

Anticipated shift hours: _____ existing 8 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) 4

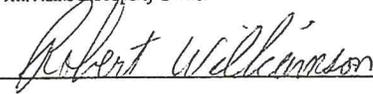
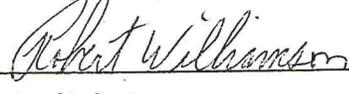
Certification and Indemnification

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.

Print Name of Property Owner  Signature of Property Owner	Date	Print Name Signature of Applicant (if different)  Signature of Applicant	Date
	12-22-12		12-22-12

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 type="checkbox"/> Newly Proposed	<input checked="" type="checkbox"/> None
Marketing Events*	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Marketing Events	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Will food be prepared...	<input type="checkbox"/> On-Site?	<input checked="" type="checkbox"/> Catered?		
Public display of art or wine-related items	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None

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

Production Capacity *

Please identify the winery's...

Existing production capacity: _____ gal/y Per permit No: _____ Permit date: _____

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

Proposed production capacity: 30,000 gal/y

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

Visitation and Hours of Operation

Please identify the winery's...

Maximum daily tours and tastings visitation:	_____ existing	_____ proposed	<u>20</u>
Average daily tours and tastings visitation ¹ :	_____ existing	_____ proposed	<u>15</u>
Visitation hours (e.g. M-Sa, 10am-4pm):	_____ existing	_____ proposed	<u>Mon-Sun. 10am-6 PM</u>
Non-harvest Production hours ² :	_____ existing	_____ proposed	<u>6am-6 PM</u>

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.)

See Enclosed Project Statement

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.)

Food service for Marketing Events.

All food service will be provided by licensed caterers.

Definitions

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

- Winery Development Area** – All aggregate paved or impervious or semi-permeable ground surface areas of the production facility which includes all storage areas (except caves), offices, laboratories, kitchens, tasting rooms and paved parking areas for the exclusive use of winery employees. *See Napa County Code §18.104.210*
- Winery Coverage** – The total square foot area of all winery building footprints, all aggregate paved or impervious ground surface areas of the production facility which includes all outside work, tank and storage areas (except caves); all paved areas including parking and loading areas, walkways, and access driveways to public or private roads or rights-of-way; and all above-ground wastewater and run-off treatment systems. *See Napa County Code §18.104.220*
- Production Facility** – (For the purpose to calculate the maximum allowable accessory use) The total square footage of all winery crushing, fermenting, bottling, bulk and bottle storage, shipping, receiving, laboratory, equipment storage and maintenance facilities, and employee-designated restrooms but does not include wastewater treatment or disposal areas which cannot be used for agricultural purposes. *See Napa County Code §18.104.200*
- Accessory Use** - The total square footage of area within winery structures used for accessory uses related to a winery that are not defined as "production facility" which would include offices, lobbies/waiting rooms, conference/meeting rooms, non-production access hallways, kitchens, tasting rooms (private and public areas), retail space areas, libraries, non-employee designated restrooms, art display areas, or any area within winery structures not directly related to wine production. *See Napa County Code §18.104.200*

Conservation Development and Planning

Winery Production Process



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

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

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

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

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

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

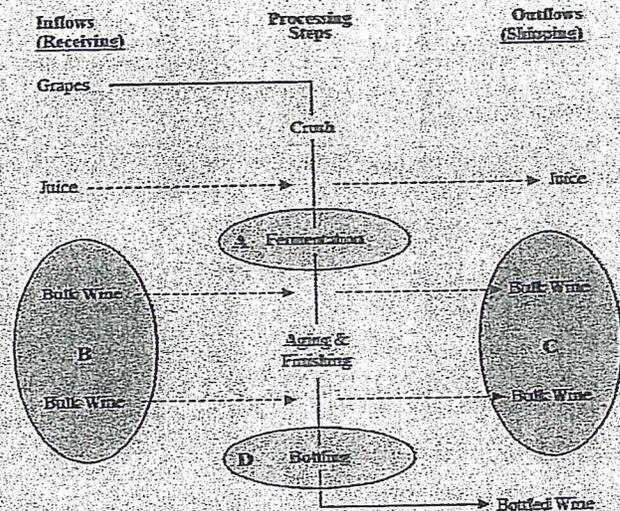


Figure 1. Winery Production Process

¹ The complexity of these statements can be attributed to the authors' desire to avoid "double counting" bulk wine that is both received and bottled at a winery, and the fact that multiple wineries are present within a winery at any given time.

Winery Coverage and Accessory/Production Ratio

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

Existing N/A sq. ft. N/A acres
 Proposed 19,696 sq. ft. 45 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).

39,336 sq. ft. 90 acres 8.9% 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 N/A sq. ft. Proposed 7,407 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 N/A sq. ft. N/A % of production facility
 Proposed 1340 sq. ft. 18 % 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:

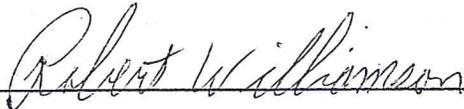
- None – no visitors/tours/events (Class I) Guided Tours Only (Class II) Public Access (Class III)
 Marketing Events and/or Temporary Events (Class III)

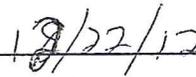
Please identify the winery's...

Cave area Existing: N/A sq. ft. Proposed: N/A sq. ft.
 Covered crush pad area Existing: N/A sq. ft. Proposed: 3771 sq. ft.
 Uncovered crush pad area Existing: N/A sq. ft. Proposed: N/A sq. ft.

Initial Statement of Grape Source

Pursuant to Napa County Zoning Ordinance Sections 12419(b) and (c),
I hereby certify that the current application for establishment or expansion of a winery
pursuant to the Napa County Winery Definition Ordinance will employ sources of
grapes in accordance with the requirements of Section 12419(b) and/or (c) of that
Ordinance.


Owner's Signature


Date

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

Water Supply/ Waste Disposal Information Sheet

Water Supply

Please attach completed Phase I Analysis sheet.

To be Provided

Domestic

Emergency

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

well

well

Name of proposed water supplier
(if water company, city, district):

N/A

N/A

Is annexation needed?

Yes No

Yes No

Current water use:

N/A gallons per day (gal/d)

Current water source:

well

well

Anticipated future water demand:

_____ gal/d

_____ gal/d

Water availability (in gallons/minute):

_____ gal/m

_____ gal/m

Capacity of water storage system:

_____ gal

_____ gal

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

Liquid Waste

Please attach Septic Feasibility Report

Domestic

Other

Type of waste:

sewage

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

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

Is annexation needed?

Yes No

Yes No

Current waste flows (peak flow):

_____ gal/d

_____ gal/d

Anticipated future waste flows (peak flow):

_____ gal/d

_____ gal/d

Future waste disposal design capacity:

_____ gal/d

_____ 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): _____

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: <u>4</u> x 3.05 one-way trips per employee	=	<u>12.2</u> <u>6.1</u> daily trips.
Number of PT employees: <u>0</u> x 1.90 one-way trips per employee	=	<u>0</u> <u>3.8</u> daily trips.
Average number of weekday visitors: <u>15</u> / 2.6 visitors per vehicle x 2 one-way trips	=	<u>11.5</u> daily trips.
Gallons of production: <u>30,000</u> / 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	<u>.5</u> daily trips.
Total	=	<u>24.2</u> <u>21.9</u> daily trips.
(No of FT employees) + (No of PT employees/2) + (sum of visitor and truck trips x .38)	=	<u>8.6</u> <u>7.5</u> PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>2</u> x 3.05 one-way trips per employee	=	<u>6.1</u> daily trips.
Number of PT employees (on Saturdays): <u>0</u> x 1.90 one-way trips per employee	=	<u>0</u> daily trips.
Average number of Saturday visitors: <u>16</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>11.4</u> daily trips.
Total	=	<u>17.5</u> daily trips.
(No of FT employees) + (No of PT employees/2) + (visitor trips x .57)	=	<u>8.5</u> PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): <u>4</u> x 3.05 one-way trips per employee	=	<u>9.15</u> daily trips.
Number of PT employees (during crush): <u>1</u> x 1.90 one-way trips per employee	=	<u>1.9</u> daily trips.
Average number of Saturday visitors: <u>20</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>14.3</u> daily trips.
Gallons of production: <u>30,000</u> / 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>.5</u> daily trips.
Avg. annual tons of grape on-haul: <u>60</u> / 144 truck trips daily ⁴ x 2 one-way trips	=	<u>.8</u> daily trips.
Total	=	<u>26.7</u> daily trips.

Largest Marketing Event- Additional Traffic

Number of event staff (largest event): <u>4</u> x 2 one-way trips per staff person	=	<u>8</u> trips.
Number of visitors (largest event): <u>60</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>21.4</u> <u>43</u> trips.
Number of special event truck trips (largest event): <u>4</u> x 2 one-way trips	=	<u>8</u> trips.

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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).

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



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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):

<u>Valley Floor</u>	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)
034-190-040	10.09 acres	1.0	10.09 ac-ft 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:		PROPOSED USE:	
Residential	_____ af/yr	Residential	_____ af/yr
Farm Labor Dwelling	_____ af/yr	Farm Labor Dwelling	_____ af/yr
Winery	_____ af/yr	Winery	<u>0.80</u> af/yr
Commercial	_____ af/yr	Commercial	_____ f/yr
Vineyard*	<u>3.65</u> af/yr	Vineyard*	<u>3.30</u> af/yr
Other Agriculture	_____ af/yr	Other Agriculture	_____ af/yr
Landscaping	_____ af/yr	Landscaping	_____ af/yr
Other Usage (List Separately):		Other Usage (List Separately):	
_____	_____ af/yr	_____	_____ af/yr
_____	_____ af/yr	_____	_____ af/yr
_____	_____ af/yr	_____	_____ af/yr

TOTAL: 3.65 af/yr
1.19 M gallons**

TOTAL: 4.10 af/yr
TOTAL: 1.34 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.

The proposed winery will have a maximum permitted production of 30,000 gallons of wine per year.

*Vineyard water use is based on approximately 0.5 ac-ft per acre per year. According to the property owner water is used for drip irrigation only. There are currently approximately 7.3 acres of vineyard and the winery project will require the removal of approximately 0.7 acres of vines to facilitate installation of the winery.

The well completion report prepared by Bill Pulliam indicates a well yield of approximately 110 gallons per minute at the time of completion (7/3/1990). No additional well yield information was available.

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: M. M. M. M.

Date: 2/5/2013

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

**NAPA COUNTY UNIFIED PROGRAM CONSOLIDATED FORM
FACILITY INFORMATION
BUSINESS ACTIVITIES**

Page 1 of

I. FACILITY IDENTIFICATION

FACILITY ID# (Agency Use Only)		EPA ID# (Hazardous Waste Only)	
BUSINESS NAME (Same as Facility Name of DHA-Doing Business As)	Ideology Cellars		
BUSINESS SITE ADDRESS			
BUSINESS SITE CITY	Napa	STATE	CA
CONTACT NAME	Bob Williamson	ZIP CODE	94558
		PHONE	707 225 4106

II. ACTIVITIES DECLARATION

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

Does your facility...	If Yes, please complete these pages of the UICF...		
A. HAZARDOUS MATERIALS Have on-site (for any purpose) at any one time, hazardous materials at or above 55 gallons for liquids, 500 pounds for solids, or 200 cubic feet for compressed gases (include liquids in ASTs and USTs); or the applicable Federal threshold quantity for an extremely hazardous substance specified in 40 CFR Part 355, Appendix A or B; or handle radiological materials in quantities for which an emergency plan is required pursuant to 10 CFR Parts 30, 40 or 70?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	HAZARDOUS MATERIALS INVENTORY - CHEMICAL DESCRIPTION
B. REGULATED SUBSTANCES Have Regulated Substances stored on-site in quantities greater than the threshold quantities established by the California Accidental Release Prevention Program (CalARP)?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	Coordinate with your local agency responsible for CalARP.
C. UNDERGROUND STORAGE TANKS (USTS) Own or operate underground storage tanks?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	UST FACILITY (generally Form 301a) UST TANK (one page per tank) (generally Form 301)
D. ABOVE GROUND PETROLEUM STORAGE Own or operate ASTs above these thresholds: Store greater than 1,500 gallons of petroleum products (new or used) in aboveground tanks or containers.	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	NO FORM REQUIRED TO CUPA
E. HAZARDOUS WASTE Generate hazardous waste?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	RRR ID NUMBER - provide at the top of this page
Recycle more than 100 kilograms of excluded or exempted recyclable materials (per USC Title 4)?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	RECYCLABLE MATERIALS REPORT (one per year)
Treat hazardous waste on-site?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	ON-SITE HAZARDOUS WASTE TREATMENT - FACILITY ON-SITE HAZARDOUS WASTE TREATMENT - UNIT (one page per unit)
Treatment subject to financial assurance requirements (see Permit by Rule and Conditional Authorizations)?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	CERTIFICATION OF FINANCIAL ASSISTANCE
Consolidate hazardous waste generated at a remote site?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	REMOTE WASTE / CONSOLIDATION SITE ANNUAL NOTIFICATION
Need to report the decommissioning of a tank that was classified as hazardous waste and cleaned on-site?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	HAZARDOUS WASTE TANK CLOSURE CERTIFICATION
Generate in any single calendar month 1,000 kilograms (kg) (2,204 pounds) or more of Federal RCRA hazardous waste, or generate in any single calendar month, or accumulate at any time, 1 kg (2.2 pounds) of RCRA acute hazardous waste, or generate or accumulate at any time more than 100 kg (220 pounds) of spill cleanup materials contaminated with RCRA acute hazardous waste.	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	Obtain Federal EPA ID Number, file Biennial Report (EPA Form 280-114B), and satisfy requirements for RCRA Large Quantity Generator.
Household Hazardous Waste (HHW) Collection site?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	See CUPA for required forms.

F. LOCAL REQUIREMENTS

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

UICF Rev. (12/2007)

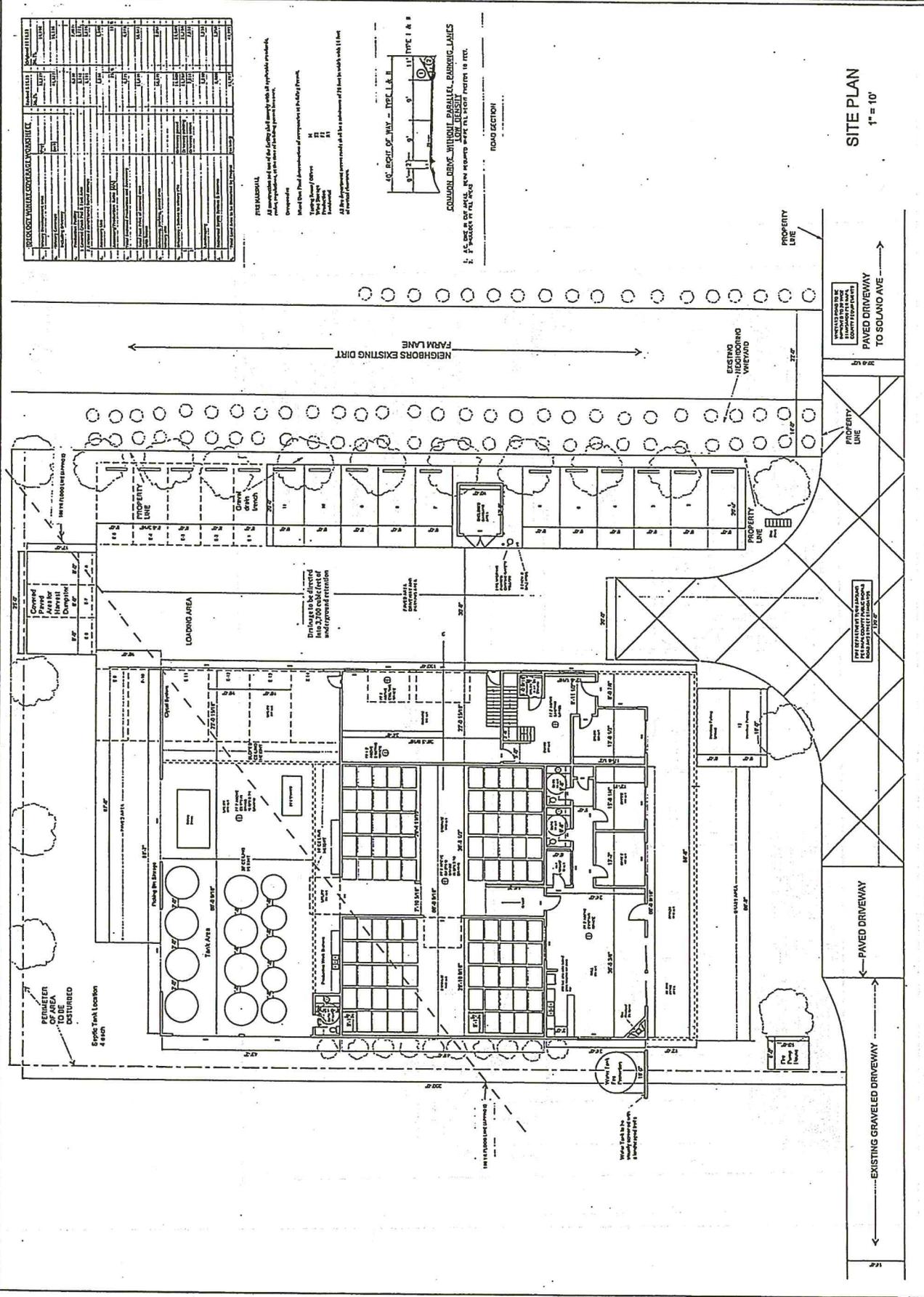
REVISIONS	BY
3.13.13	RW
5.27.13	RW

R.W.
Development

OWNER: BOB & JONI WILLIAMSON
5225 SOLANO AVENUE NAPA CA 94558
707-225-4168
PROPERTY: APN 034-190-040

WMERY SITE PLAN

Date: 8-10-12
Scale: 1" = 10'
Drawn: RW
Job: re-configuration
Sheet: P-3



PROJECT/WHOLE/CORNER/ADJACENT	DATE	BY	DESCRIPTION
PROJECT/WHOLE	8-10-12	RW	RE-CONFIGURATION OF SITE PLAN
WHOLE	8-10-12	RW	RE-CONFIGURATION OF SITE PLAN
CORNER	8-10-12	RW	RE-CONFIGURATION OF SITE PLAN
ADJACENT	8-10-12	RW	RE-CONFIGURATION OF SITE PLAN

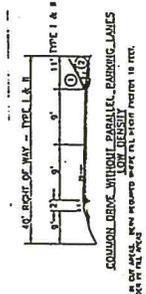
THE MUNICIPAL
All improvements to any of the facility shall comply with all applicable codes, ordinances, regulations, and rules of the local government.

DEVELOPER:
Bob & Joni Williamson

DESIGNER:
R.W. Development

DATE:
8-10-12

All the proposed improvements shall be in accordance with the provisions of the local government.



SITE PLAN
1" = 10'

PAVED DRIVEWAY TO SOLANO AVE

EXISTING GRAVELED DRIVEWAY

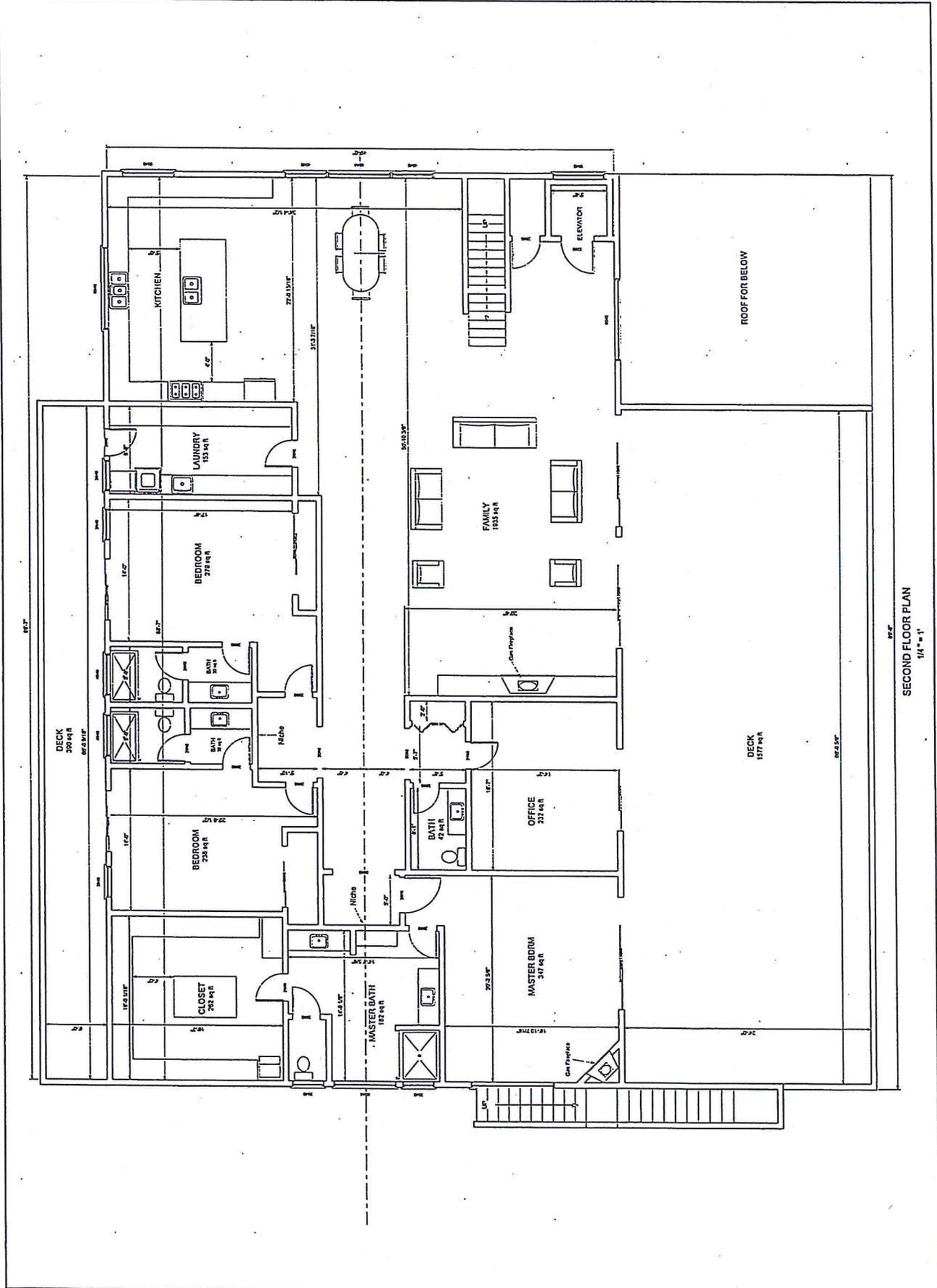
EXISTING GRAVELED DRIVEWAY

REVISIONS	BY	DATE
3.13.13	RW	

R.W. Development
 308 WILLIAMSON 2225 SOLANO AVE. NAPA, CA 94558

OWNER: BOB & JONI WILLIAMSON
 5225 SOLANO AVENUE NAPA CA, 94558
 707-225-4168
 PROPERTY: APN 034-190-040

SECOND FLOOR
 RESIDENTIAL
 Date: 8-10-12
 Scale: 1/4" = 1'
 Drawn: RW
 Job: 88000000000000000000
 Sheet: A2



SECOND FLOOR PLAN
 1/4" = 1'

