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Napa County Planning, Building & Environmental Services

file No P13-00055



A Tradition of Stewardship
A Commitment to Service

Napa County
Conservation, Development, and Planning Department
1195 Third Street, Suite 210, Napa, California, 94559 phone (707) 253-4417
web www.countyofnapa.org/cdp/ email cdp@countyofnapa.org
This is an application for a development permit

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: Bell Wine Cellars Modification
Assessor's Parcel No: 036-110-030 Existing Parcel Size: 7.8 ac.
Site Address/Location: 6200 Washington Street Yountville CA 94599
No. Street City State Zip
Primary Contact: Owner Applicant Representative (attorney, engineer, consulting planner, etc.)
Property Owner: Spanos Berberian Properties LLC
Mailing Address: 2021 West March Lane Stockton CA 95207
No. Street City State Zip
Telephone No (209) 473 6827 E-Mail: thalia.virden@bankbac.com
Applicant (if other than property owner): _____
Mailing Address: _____
No. Street City State Zip
Telephone No (_____) _____ E-Mail: _____
Representative (if applicable): Scott Greenwood-Meinert
Mailing Address: 1455 First St, Suite 301 Napa CA 94559
No. Street City State Zip
Telephone No (707) 252 - 7122 E-Mail: ScottGM@dpf-law.com

BELL WINE CELLARS
PROJECT STATEMENT
MODIFICATION OF USE PERMIT

Owner/Applicant: Anthony Bell, Bell Wine Cellars
6200 Washington Street
Yountville, CA 94559
(707) 944-1673

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Project Location: 6200 Washington Street, Yountville

APN: 036-110-030

Zoning: AP, Agricultural Preserve

Project Description:

Bell Wine Cellars is applying for a major use permit modification to Use Permit numbers U-90-42, 02129-MOD and 03315-MOD and to increase annual production from 40,000 gallons to 60,000 gallons, remodel the interior of the winery building and to modernize visitation and marketing activities using the existing approved visitor numbers.

In 1992, the winery was authorized to have a combination of various visitors, including visitors by appointments, trade representatives and marketing events. Daily visitation ranged from 24 to 76 persons per week. Annual approved marketing events included 6 events with up to 8 guests, 4 events with up to 40 guests, 2 events with up to 60 guests and one wine auction event with up to 200 guests (528 Total Marketing Visitors per year).

Over the past 20 years the visitation and marketing patterns have evolved. The winery currently averages approximately 30 visitors per day with a peak of 50 (210 visitors per week). This is consistent with the current trend in winery operations emphasizing direct sales as opposed to past reliance on distributors. Wineries must provide a unique experience to attract and retain customers, which is why the County has seen many applications over the past several years to increase the number and size of marketing events wineries are allowed to have.

This application proposes to increase visitation from what is currently occurring to allow up to 100 visitors on a peak day with an average of 420 visitors per week. A commercial kitchen is proposed to be constructed within the winery and daily wine tastings may include light food pairings such as cheese and charcuterie. Tours and tastings may also include picnicking and the sale of wine by the glass or bottle for consumption on site in the winery or outside on the patio or lawns adjacent to the bocce ball courts.

Likewise, marketing events have evolved over time and there is an emphasis on having a greater number of smaller, intimate events than previously proposed, while still being allowed to hold

Bell Wine Cellars
Project Statement
Modification of Use Permit

the occasional larger event. Marketing Events for up to 40 guests may occur up to a maximum of four per week. No more than one such event will occur on any given day. Events may include meals. Large events may occur on any day of the week with up to 200 guests, with a maximum of 4 events in any given year (9,120 marketing guests per year). The winery will also participate in Auction Napa Valley. For those limited number of events with more than 60 guests portable toilets would be utilized.

There are 11 existing paved parking spaces with an additional five spaces available adjacent to the winery on a "grass-crete" hard surface. An additional 9 spaces are available in the residence driveway and up to 80 spaces along the side of the access road for overflow parking during larger events. Most daily visitors arrive by small bus or limousine which reduces the parking demand. This application proposes elimination of a previous use permit condition limiting the number of busses allowed to transport visitors to the property, but does not eliminate the restriction prohibiting bus idling on the property.

The major concerns with increased visitation and marketing are the increase in traffic, generation of wastewater and potential noise. Bell Wine Cellars is located immediately off of Washington Street which is a frontage road to Highway 29. There is very little traffic in the vicinity, with Washington Street having a peak daily traffic of 499 vehicles in this location, less than half of Solano Avenue, the frontage road on the opposite side of Highway 29. Visitors to the winery can safely exit Highway 29 by turning right off of the highway at Hoffman Lane and on to Washington Street. Visitors from the north would be advised at the time they make an appointment or in the invitation to an event that the best route to the winery is to exit Highway 29 on the off-ramp at California Drive and turn left to get to Washington Street. Even if a visitor ignores this advice there is a fully developed left turn lane on Highway 29 at Hoffman Lane that provides a safe harbor while waiting to turn left and exit the highway. Likewise, visitors and guests leaving the winery are advised to travel less than one mile north to the full freeway interchange to get back onto the highway. There is adequate parking for most events in the existing parking lot and on the crush pad, with additional parking between the access road and vineyard without impeding emergency access. Larger events may include shuttle buses with off-site parking.

The project also proposes several interior modifications. A new commercial grade kitchen will be installed, and two mezzanines will be constructed, one with 410 square feet to be used as a conference room/office and another with 638 square feet to be used for winery storage. The only exterior improvements will be the following:

1. New Domestic Waste Water System to be installed to accommodate increase in visitation. New system will include an additional three underground tanks, two AX-100 pods for wastewater treatment and approximately 5,000 square foot of subsurface drip dispersal lines for wastewater disposal.
2. The existing water system will be modified to isolate vineyard irrigation water and domestic drinking water via an approved backflow prevention system so that the project can comply with the requirements of a small water system under California Code.

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Finally, also submitted with this Application is a traffic analysis prepared by Omni – Means Engineering Solutions, an engineering firm that has prepared numerous such analyses for wineries within the Napa Valley, indicating that the project will not have significant impacts on traffic. This traffic analysis was prepared out of an abundance of caution and should allay any traffic related concerns about this project.

Balcher, Wyntress

From: Mark Phillips <MPhillips@dpf-law.com>
Sent: Wednesday, October 29, 2014 4:46 PM
To: Balcher, Wyntress
Cc: Scott Greenwood-Meinert
Subject: RE: Bell Wine Cellars #P13-00055 Project Modification

Wyntress:

Correction, 420 is the maximum visitors per week, including marketing event visitors.

Thanks,
Mark

From: Balcher, Wyntress [<mailto:Wyntress.Balcher@countyofnapa.org>]
Sent: Monday, October 27, 2014 2:54 PM
To: Scott Greenwood-Meinert; Mark Phillips
Subject: Bell Wine Cellars #P13-00055 Project Modification

Hi Scott & Mark;

Upon reviewing the modification to the project you sent to me on Thursday, I note that you indicate that the modification requests 100 visitors on a peak day; average 420 per week. Please advise the maximum number of visitors proposed per week.

Thank you

Wyntress Balcher, Planner
1195 Third Street Suite 210
Napa, CA 94559
D. 707. 299.1351
F. 707. 299.4094

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BELL WINE CELLARS MARKETING PLAN

The following includes all marketing activities to be conducted by Bell Wine Cellars located at 620 Washington Street, Yountville, California.

Events for wine club members, wine education seminars and trade events with appetizers or full lunch or dinner:

Frequency: Up to 4 per week (no more than one per day)
Number of persons: 10-40, average 20
Time of day: 10 am to 9 p.m.*

Wine Auction-related and other major events such as the Napa Film Festival, accompanied by food and wine, sometimes with musical program.

Frequency: 4 per year
Number of persons: 100-200, average 150
Time of day: 10:00 am to 9:00 p.m.*

All marketing events will continue to be held in all of the various winery facilities, including the winery structure, bocce ball courts and picnic areas. Food for marketing events may be prepared in the on-site kitchen or catered.

*Approximately 4-5 hours per event, depending on morning or evening schedule; staff and catering clean-up after an event until 10:00 p.m.

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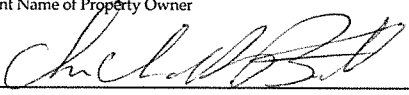
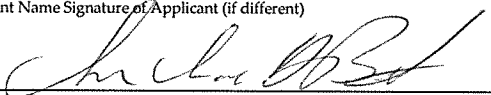
Certification and Indemnification

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.

<p>ANTHONY A. BELL _____ Print Name of Property Owner</p> <p> _____ Signature of Property Owner</p> <p style="text-align: center;">1-14-13 Date</p>	<p>ANTHONY A. BELL _____ Print Name Signature of Applicant (if different)</p> <p> _____ Signature of Applicant</p> <p style="text-align: center;">1-14-13 Date</p>
---	--

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	Existing	Expanded	Newly Proposed	None
Tours and Tasting- Open to the Public	Existing			
Tours and Tasting- By Appointment	Existing	Expanded	Newly Proposed	None
Food at Tours and Tastings	Existing	Expanded	Newly Proposed	None
Marketing Events*	Existing	Expanded	Newly Proposed	None
Food at Marketing Events	Existing	Expanded	Newly Proposed	None
Will food be prepared...		On-Site?	Catered?	
Public display of art or wine-related items	Existing	Expanded	Newly Proposed	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: 40,000 gal/y Per permit №: U-90-42 Permit date: 6/91
 Current maximum actual production: 40,000 gal/y For what year? 2007
 Proposed production capacity: 60,000 gal/y

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

Visitation and Hours of Operation

Please identify the winery's...

Maximum daily tours and tastings visitation:	<u>75</u> existing	<u>100</u> proposed
Average daily tours and tastings visitation ¹ :	<u>50</u> existing	<u>60</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>7 days, 8 am-9 pm</u> existing	<u>same</u> proposed
Non-harvest Production hours ² :	<u>same</u> existing	<u>same</u> proposed

Grape Origin

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.

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Improvements, cont.

Total on-site parking spaces: 11 existing 25 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): 0 acres

Employment and Hours of Operation

Days of operation: 7 existing same proposed

Hours of operation: 8 am-9 pm existing same proposed

Anticipated number of employee shifts: 1.5 existing same proposed

Anticipated shift hours: 8 existing same proposed

Maximum Number of on-site employees:

10 or fewer 11-24 25 or greater (specify number) _____

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

other (specify number) _____

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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 79,097 sq. ft. 1.8 acres
 Proposed no change sq. ft. _____ 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).

79,097 sq. ft. 1.82 acres 23 % 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 7,651 sq. ft. Proposed 8,374 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 2,545 sq. ft. 33 % of production facility
 Proposed 2,761 sq. ft. 33 % 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)

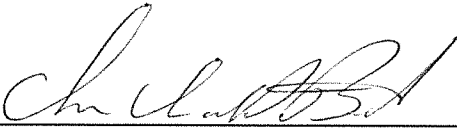
Please identify the winery's...

Cave area Existing: _____ sq. ft. Proposed: _____ sq. ft.
 Covered crush pad area Existing: 1,450 sq. ft. Proposed: _____ sq. ft.
 Uncovered crush pad area Existing: _____ sq. ft. Proposed: _____ sq. ft.

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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

1-14-13

Date

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

Water Supply/ Waste Disposal Information Sheet

Water Supply

Please attach completed Phase I Analysis sheet.

	Domestic	Emergency
Proposed source of water (e.g., spring, well, mutual water company, city, district, etc.):	well	well
Name of proposed water supplier (if water company, city, district):	n/a	
Is annexation needed?	Yes No	Yes No
Current water use:	900 gpd gallons per day (gal/d)	
Current water source:	well	
Anticipated future water demand:	1625 gal/d	gal/d
Water availability (in gallons/minute):	100 gal/m	gal/m
Capacity of water storage system:	gal	60,000 gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	tank	

Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	sewage	winery process
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	on-site septic	on-site septic
Name of disposal agency (if sewage district, city, community system):		
Is annexation needed?	Yes No	Yes No
Current waste flows (peak flow):	165 gal/d	950 gal/d
Anticipated future waste flows (peak flow):	1995 gal/d	1950 gal/d
Future waste disposal design capacity:	1995 gal/d	1995 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): _____

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Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: <u>8</u> x 3.05 one-way trips per employee	=	<u>24</u> daily trips.
Number of PT employees: <u>7</u> x 1.90 one-way trips per employee	=	<u>12</u> daily trips.
Average number of weekday visitors: <u>75</u> / 2.6 visitors per vehicle x 2 one-way trips	=	<u>58</u> daily trips.
Gallons of production: <u>78,000</u> / 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	<u>1</u> daily trips.
Total	=	<u>95</u> daily trips.
(No of FT employees) + (No of PT employees/2) + (sum of visitor and truck trips x .38)		= <u>46</u> PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): <u>4</u> x 3.05 one-way trips per employee	=	<u>12</u> daily trips.
Number of PT employees (on Saturdays): <u>4</u> x 1.90 one-way trips per employee	=	<u>8</u> daily trips.
Average number of Saturday visitors: <u>100</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>70</u> daily trips.
Total	=	<u>90</u> daily trips.
(No of FT employees) + (No of PT employees/2) + (visitor trips x .57)		= <u>57</u> PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): <u>8</u> x 3.05 one-way trips per employee	=	<u>24</u> daily trips.
Number of PT employees (during crush): <u>4</u> x 1.90 one-way trips per employee	=	<u>8</u> daily trips.
Average number of Saturday visitors: <u>100</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>71</u> daily trips.
Gallons of production: <u>78,000</u> / 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>2</u> daily trips.
Avg. annual tons of grape on-haul: <u>432</u> / 144 truck trips daily ⁴ x 2 one-way trips	=	<u>6</u> daily trips.
Total	=	<u>111</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>200</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>140</u> trips.
Number of special event truck trips (largest event): _____ x 2 one-way trips	=	_____ 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).

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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.):	well	well
Name of proposed water supplier (if water company, city, district):	n/a	
Is annexation needed?	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Current water use:	900 gpd	gallons per day (gal/d)
Current water source:	well	
Anticipated future water demand:	1625	gal/d
Water availability (in gallons/minute):	100	gal/m
Capacity of water storage system:		60,000 gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	tank	

Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	sewage	winery process
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	on-site septic	on-site septic
Name of disposal agency (if sewage district, city, community system):		
Is annexation needed?	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Current waste flows (peak flow):	165	950
Anticipated future waste flows (peak flow):	1995	1950
Future waste disposal design capacity:	1995	1995

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): _____

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A Commitment to Service

Planning, Building & Environmental Services - Hillary Gitelman, Director
1195 Third Street, Napa, CA 94559 - (707) 253-4417 - www.countyofnapa.org

Project name & APN: Bell Wine Cellars Mod, 036-110-030
Project number if known: P13-00055
Contact person: Scott Greenwood-Meinert
Contact email & phone number: ScottGM@dpf-law.com 252-7122
Today's date: June 26, 2014

Voluntary Best Management Practices Checklist for Development Projects

Napa County General Plan Policy CON-65 (e) and Policy CON-67 (d) requires the consideration of Greenhouse Gas (GHG) emissions in the review of discretionary projects and to promote and encourage "green building" design. The below Best Management Practices (BMPs) reduce GHG emissions through energy and water conservation, waste reduction, efficient transportation, and land conservation. The voluntary checklist included here should be consulted early in the project and be considered for inclusion in new development. It is not intended, and likely not possible for all projects to adhere to all of the BMPs. Rather, these BMPs provide a portfolio of options from which a project could choose, taking into consideration cost, co-benefits, schedule, and project specific requirements. Please check the box for all BMPs that your project proposes to include and include a separate narrative if your project has special circumstances.

Practices with Measurable GHG Reduction Potential

The following measures reduce GHG emissions and if needed can be calculated. They are placed in descending order based on the amount of emission reduction potential.

Already Doing	Plan To Do	ID #	BMP Name
<input type="checkbox"/>	<input type="checkbox"/>	BMP-1	Generation of on-site renewable energy <i>If a project team designs with alternative energy in mind at the conceptual stage it can be integrated into the design. For instance, the roof can be oriented, sized, and engineered to accommodate photovoltaic (PV) panels. If you intend to do this BMP, please indicate the location of the proposed PV panels on the building elevations or the location of the ground mounted PV array on the site plan. Please indicate the total annual energy demand and the total annual kilowatt hours produced or purchased and the potential percentage reduction of electrical consumption. Please contact staff or refer to the handout to calculate how much electrical energy your project may need.</i> <hr/> <hr/> <hr/> <hr/>
<input type="checkbox"/>	<input type="checkbox"/>	BMP-2	Preservation of developable open space in a conservation easement <i>Please indicate the amount and location of developable land (i.e.: under 30% slope and not in creek setbacks or environmentally sensitive areas for vineyards) conserved in a permanent easement to prohibit future development.</i> <hr/> <hr/>

Already Plan
Doing To Do

- BMP-3 Habitat restoration or new vegetation (e.g. planting of additional trees over 1/2 acre)**
Napa County is famous for its land stewardship and preservation. Restoring areas within the creek setback reduces erosion potential while planting areas that are currently hardscape (such as doing a bio-retention swale rather than underground storm drains) reduces storm water and helps the groundwater recharge. Planting trees can also increase the annual uptake of CO2e and add the County's carbon stock.

Restored riparian vegetation along on-site stream, planted native trees south of vineyard and along stream

- BMP-4 Alternative fuel and electrical vehicles in fleet**
The magnitude of GHG reductions achieved through implementation of this measure varies depending on the analysis year, equipment, and fuel type replaced.
- Number of total vehicles _____
Typical annual fuel consumption or VMT _____
Number of alternative fuel vehicles _____
Type of fuel/vehicle(s) _____
Potential annual fuel or VMT savings _____

- BMP-5 Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 2**
The California Building Code update effective January 1, 2011 has new mandatory green building measures for all new construction and has been labeled CALGREEN. CALGREEN provides two voluntary higher levels labeled CALGREEN Tier I and CALGREEN Tier II. Each tier adds a further set of green building measures that go above and beyond the mandatory measures of the Code. In both tiers, buildings will use less energy than the current Title 24 California Energy Code. Tier I buildings achieve at least a 15% improvement and Tier 2 buildings are to achieve a 30% improvement. Both tiers require additional non-energy prerequisites, as well as a certain number of elective measures in each green building category (energy efficiency, water efficiency, resource conservation, indoor air quality and community).

- BMP-6 Vehicle Miles Traveled (VMT) reduction plan**
Selecting this BMP states that the business operations intend to implement a VMT reduction plan reducing annual VMTs by at least 15%.

Tick box(es) for what your Transportation Demand Management Plan will/does include:

- employee incentives
 employee carpool or vanpool
 priority parking for efficient transportation (hybrid vehicles, carpools, etc.)
 bike riding incentives
 bus transportation for large marketing events
 Other:

Tasting visitors are encouraged to arrive by bicycle or in limos, vans or busses.

Approximately 50% of all guest traffic arrives in this fashion.

Estimated annual VMT _____

Potential annual VMT saved _____

% Change _____

Already Plan
Doing To Do

- BMP-7 Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1**

See description below under BMP-5.

Applicable to new interior construction

- BMP-8 Solar hot water heating**

Solar water heating systems include storage tanks and solar collectors. There are two types of solar water heating systems: active, which have circulating pumps and controls, and passive, which don't. Both of them would still require additional heating to bring them to the temperature necessary for domestic purposes. They are commonly used to heat swimming pools.

- BMP-9 Energy conserving lighting**

Lighting is approximately 25% of typical electrical consumption. This BMP recommends installing or replacing existing light bulbs with energy-efficient compact fluorescent (CF) bulbs or Light Emitting Diode (LED) for your most-used lights. Although they cost more initially, they save money in the long run by using only 1/4 the energy of an ordinary incandescent bulb and lasting 8-12 times longer. Typical payback from the initial purchase is about 18 months.

Existing bulbs will be replaced with energy efficient bulbs when they burn out.

- BMP-10 Energy Star Roof/Living Roof/Cool Roof**

Most roofs are dark-colored. In the heat of the full sun, the surface of a black roof can reach temperatures of 158 to 194 °F. Cool roofs, on the other hand, offer both immediate and long-term benefits including reduced building heat-gain and savings of up to 15% the annual air-conditioning energy use of a single-story building. A cool roof and a green roof are different in that the green roof provides living material to act as a both heat sink and thermal mass on the roof which provides both winter warming and summer cooling. A green (living) roof also reduces storm water runoff.

Terra Cotta light red tile roof installed

- BMP-11 Bicycle Incentives**

Napa County Zoning Ordinance requires 1 bicycle rack per 20 parking spaces (§18.110.040). Incentives that go beyond this requirement can include on-site lockers for employees, showers, and for visitor's items such as directional signs and information on biking in Napa. Be creative!

Bicycle visitation is encouraged. Racks will be installed.

- BMP-12 Bicycle route improvements**

Refer to the Napa County Bicycle Plan (NCPTA, December 2011) and note on the site plan the nearest bike routes. Please note proximity, access, and connection to existing and proposed bike lanes (Class I: Completely separated right-of-way; Class II: Striped bike lane; Class III: Signed Bike Routes). Indicate bike accessibility to project and any proposed improvements as part of the project on the site plan or describe below.

Already Plan
Doing To Do

BMP-13 Connection to recycled water

Recycled water has been further treated and disinfected to provide a non-potable (non-drinking water) water supply. Using recycled water for irrigation in place of potable or groundwater helps conserve water resources.

BMP-14 Install Water Efficient fixtures

WaterSense, a partnership program by the U.S. Environmental Protection Agency administers the review of products and services that have earned the WaterSense label. Products have been certified to be at least 20 percent more efficient without sacrificing performance. By checking this box you intend to install water efficient fixtures or fixtures that conserve water by 20%.

Bathroom fixtures are being retrofitted and new kitchen will include water efficient fixtures

BMP-15 Low-impact development (LID)

LID is an approach to land development (or re-development) that works with nature to manage storm water as close to its source as possible. LID employs principles such as preserving and recreating natural landscape features, minimizing effective imperviousness to create functional and appealing site drainage that treat storm water as a resource rather than a waste product. There are many practices that have been used to adhere to these principles such as bioretention facilities, rain gardens, vegetated rooftops, rain barrels, and permeable pavements. By implementing LID principles and practices, water can be managed in a way that reduces the impact of built areas and promotes the natural movement of water within an ecosystem or watershed. Please indicate on the site or landscape plan how your project is designed in this way.

BMP-16 Water efficient landscape

If your project is a residential development proposing in excess of 5,000 sq. ft. or a commercial development proposing in excess of 2,500 sq. ft. The project will be required to comply with the Water Efficient Landscape Ordinance (WELO).

Please check the box if you will be complying with WELO or if your project is smaller than the minimum requirement and you are still proposing drought tolerant, zeroscape, native plantings, zoned irrigation or other water efficient landscape.

BMP-17 Recycle 75% of all waste

Did you know that the County of Napa will provide recycling collectors for the interior of your business at no additional charge? With single stream recycling it is really easy and convenient to meet this goal. To qualify for this BMP, your business will have to be aggressive, proactive and purchase with this goal in mind.

Already Plan
Doing To Do



BMP-18 Compost 75% food and garden material

The Napa County food composting program is for any business large or small that generates food scraps and compostable, including restaurants, hotels, wineries, assisted living facilities, grocery stores, schools, manufacturers, cafeterias, coffee shops, etc. All food scraps (including meat & dairy) as well as soiled paper and other compostable - see <http://www.naparecycling.com/foodcomposting> for more details.

All landscape yardwaste is composted on-site.



BMP-19 Implement a sustainable purchasing and shipping programs

Environmentally Preferable Purchasing (EPP) or Sustainable Purchasing refers to the procurement of products and services that have a reduced effect on human health and the environment when compared with competing products or services that serve the same purpose. By selecting this BMP, you agree to have an EPP on file for your employees to abide by.

Wine bottling utilizes light-weight glass for more efficient shipping, all paper products made from recycled material



BMP-20 Planting of shade trees within 40 feet of the south side of the building elevation

Well-placed trees can help keep your building cool in summer. If you choose a deciduous tree after the leaves drop in autumn, sunlight will warm your building through south and west-facing windows during the colder months. Well-designed landscaping can reduce cooling costs by 20%. Trees deliver more than energy and cost savings; they are important carbon sinks. Select varieties that require minimal care and water, and can withstand local weather extremes. Fruit or nut trees that produce in your area are great choices, providing you with local food as well as shade. Please use the site or landscape plan to indicate where trees are proposed and which species you are using.

The southern exposure of the winery is shaded by existing tree cover.



BMP-21 Electrical Vehicle Charging Station(s)

As plug-in hybrid electric vehicles (EV) and battery electric vehicle ownership is expanding, there is a growing need for widely distributed accessible charging stations. Please indicate on the site plan where the station will be.



BMP-22 Public Transit Accessibility

Refer to <http://www.ridethevine.com/vine> and indicate on the site plan the closest bus stop/route. Please indicate if the site is accessed by transit or by a local shuttle. Provide an explanation of any incentives for visitors and employees to use public transit. Incentives can include bus passes, informational hand outs, construction of a bus shelter, transportation from bus stop, etc.

Winery participates on the Napa Valley Transit Circuit and encourages visitors to use service.

Already Plan
Doing To Do

BMP-23

Site Design that is oriented and designed to optimize conditions for natural heating, cooling, and day lighting of interior spaces, and to maximize winter sun exposure; such as a cave.
The amount of energy a cave saves is dependent on the type of soil, the microclimate, and the user's request for temperature control. Inherently a cave or a building burned into the ground saves energy because the ground is a consistent temperature and it reduces the amount of heating and cooling required. On the same concept, a building that is oriented to have southern exposure for winter warmth and shading for summer cooling with an east-west cross breeze will naturally heat, cool, and ventilate the structure without using energy. Please check this box if your design includes a cave or exceptional site design that takes into consideration the natural topography and siting. Be prepared to explain your approach and estimated energy savings.

BMP-24 Limit the amount of grading and tree removal

Limiting the amount of earth disturbance reduces the amount of CO2 released from the soil and mechanical equipment. This BMP is for a project design that either proposes a project within an already disturbed area proposing development that follows the natural contours of the land, and that doesn't require substantial grading or tree removal.

BMP-25 Will this project be designed and built so that it could qualify for LEED?

BMP-25 (a)	<input type="checkbox"/>	LEED™ Silver (check box BMP-25 and this one)
BMP-25 (b)	<input type="checkbox"/>	LEED™ Gold (check box BMP-25, BMP-25 (a), and this box)
BMP-25 (c)	<input type="checkbox"/>	LEED™ Platinum (check all 4 boxes)

Practices with Un-Measured GHG Reduction Potential

BMP-26 Are you, or do you intend to become a Certified Green Business or certified as a "Napa Green Winery"?

As part of the Bay Area Green Business Program, the Napa County Green Business Program is a free, voluntary program that allows businesses to demonstrate the care for the environment by going above and beyond business as usual and implementing environmentally friendly business practices. For more information check out the Napa County Green Business and Winery Program at www.countyofnapa.org.

BMP-27 Are you, or do you intend to become a Certified "Napa Green Land"?

Napa Green Land, fish friendly farming, is a voluntary, comprehensive, "best practices" program for vineyards. Napa Valley vintners and growers develop farm-specific plans tailored to protect and enhance the ecological quality of the region, or create production facility programs that reduce energy and water use, waste and pollution. By selecting this measure either you are certified or you are in the process of certification.

Already Doing Plan To Do

BMP-28 Use of recycled materials
There are a lot of materials in the market that are made from recycled content. By ticking this box, you are committing to use post-consumer products in your construction and your ongoing operations.

BMP-29 Local food production
There are many intrinsic benefits of locally grown food, for instance reducing the transportation emissions, employing full time farm workers, and improving local access to fresh fruits and vegetables.

BMP-30 Education to staff and visitors on sustainable practices
This BMP can be performed in many ways. One way is to simply put up signs reminding employees to do simple things such as keeping the thermostat at a consistent temperature or turning the lights off after you leave a room. If the project proposes alternative energy or sustainable winegrowing, this BMP could include explaining those business practices to staff and visitors.

BMP-31 Use 70-80% cover crop
Cover crops reduce erosion and the amount of tilling which is required, which releases carbon into the environment.

BMP-32 Retain biomass removed via pruning and thinning by chipping the material and reusing it rather than burning on-site
By selecting this BMP, you agree not to burn the material pruned on site.

BMP-33 Are you participating in any of the above BMPS at a 'Parent' or outside location?


BMP-34 Are you doing anything that deserves acknowledgement that isn't listed above?

Comments and Suggestions on this form?

Sources:

1. *Napa County Bicycle Plan, NCTPA, December 2011*
2. *California Air Pollution Control Officers Associate (CAPCOA). January 2008. CEQA and Climate Change*
3. *Napa County General Plan, June 2008.*
4. *California Office of the Attorney General. 2010. Addressing Climate Change at at the Project Level available at http://ag.ca.gov/global_warming/pdf/GW_mitigation_measures.pdf*
5. *U.S. Green Building Council (2009). LEED 2009 for New Construction and Major Renovations Rating System. Washington, DC: United States Green Building Council, Inc.*
6. *California Energy Commission (2008). Title 24, Part 6, of the California Code of Regulations: California's Energy Efficiency Standards for Residential and Nonresidential Buildings. Sacramento, CA: California Energy Commission.*
7. *U.S. Department of Energy (2010). Cool roof fact sheet.*
8. <http://www1.eere.energy.gov/buildings/ssl/ledlightingfacts.html>
9. *Compact Fluorescent Light Bulbs". Energy Star. Retrieved 2013-05-01.*
10. <http://energy.gov/energysaver/articles/solar-water-heaters>. Retrieved 2013-05-02.
11. <http://energy.gov/energysaver/articles/solar-water-heater>. Retrieved 2013-05-09
12. http://www.bchydro.com/powersmart/residential/guides_tips/green-your-home/cooling_guide/shade_trees.html
13. <http://www.napagreen.org/about>. Retrieved 2013-05-09
14. <http://www.countyofnapa.org/pages/departmentcontent.aspx?id=4294971612>
15. <http://www.napasan.com/Pages/ContentMenu.aspx?id=109>
16. <http://water.epa.gov/polwaste/green/index.cfm>

**NAPA COUNTY CONSTRUCTION SITE RUNOFF CONTROL REQUIREMENTS
APPENDIX A – PROJECT APPLICABILITY CHECKLIST**

Construction Site Runoff Control Applicability Checklist	County of Napa Department of Public Works 1195 Third Street, Suite 201 Napa, CA 94559 (707) 253-4351 www.co.napa.ca.us/publicworks	
Project Address: <i>6200 WASHINGTON ST YOUNTVILLE, CA 94538</i>	Assessor Parcel Number(s): <i>036-110-030</i>	Project Number: <i>(for County use Only)</i>
INSTRUCTIONS <p>Structural projects that require a building and/or grading permit must complete the following checklist to determine if the project is subject to Napa County's Construction Site Runoff Control Requirements. This form must be completed and submitted with your permit application(s). Definitions are provided in the Napa County Construction Site Runoff Control Requirements policy. Note: If multiple building or grading permits are required for a common plan of development, the total project shall be considered for the purpose of filling out this checklist.</p>		
DETERMINING PROJECT APPLICABILITY TO THE CONSTRUCTION SITE RUNOFF CONTROL REQUIREMENTS <ul style="list-style-type: none"> ✓ If the answer to question 1 of Part A is "Yes" your project is subject to Napa County's Construction Site Runoff Control requirements and must prepare a Stormwater Pollution Prevention Plan (SWPPP). The applicant must also comply with the SWRCB's NPDES General Permit for Stormwater Associated with Construction Activity and must provide a copy of the Notice of Intent (NOI) and Waste Discharge Identification (WDID). ✓ If the answer to question 1 of Part A is "No", but the answer to any of the remaining questions is "Yes" your project is subject to Napa County's Construction Site Runoff Control requirements and must prepare a Stormwater Quality Management Plan (SQMP). ✓ If every question to Part A is answered "No" your project is exempt from Napa County's Construction Site Runoff Control Requirements, but must comply will all construction site runoff control standard conditions attached to any building or grading permit (see Appendix D of the Napa County Construction Site Runoff Control Requirements). ✓ If any of the answers to the questions in Part A is "Yes", complete the construction site prioritization in Part B below. 		

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**NAPA COUNTY CONSTRUCTION SITE RUNOFF CONTROL REQUIREMENTS
APPENDIX A – PROJECT APPLICABILITY CHECKLIST**

Part A: Determine Construction Phase Stormwater Requirements

Would the project meet any of these criteria during construction?

1. Propose any soil disturbance of one acre or more? Yes No
2. Does the project propose any soil disturbance greater than 10,000 square feet?..... Yes No
3. Does the project propose grading, earth moving, or soil disturbance on slopes 15% or greater?..... Yes No
4. Does the project propose earthmoving of 50 cubic yards or more?..... Yes No
5. Does the project propose soil disturbance within 50 feet of a stream, ditch, swale, curb and gutter, catch basin or storm drain that concentrates and transports stormwater runoff to a "receiving water" (i.e., Waters of the State defined as all waters, including but not limited to, natural streams, creeks, rivers, reservoirs, lakes, ponds, water in vernal pools, lagoons, estuaries, bays, the Pacific Ocean, and ground water)? Yes No

Part B: Determine Construction Site Priority

Projects that are subject to the Construction Site Runoff Control Requirements must be designated with a priority of high, medium, or low. This prioritization must be completed with this form, noted on the plans, and included in the SWPPP or SQMP. Indicate the project's priority in one of the checked boxes using the criteria below. The County reserves the right to adjust the priority of projects both before and during construction.

Note: The construction priority does NOT change construction Best Management Practice (BMP) requirements that apply to projects. The construction priority does affect the frequency of inspections that will be conducted by County staff and associated fees.

Select the highest priority category applicable to the project.

- High Priority
 - a) Projects with soil disturbance of one acre or greater.
 - b) Projects on slopes of 30% or greater.
 - c) Projects proposing new storm drains.
- Medium Priority
 - a) Projects on slopes from 5% to 29%.
 - b) Projects with soil disturbance between 10,000 sq. ft and one acre.
 - c) Projects with earthmoving of 50 cubic yards or more.
- Low Priority
 - a) Projects with soil disturbance within 50 feet stream, ditch, swale, curb and gutter, catch basin or storm drain that concentrates and transports stormwater runoff to a "receiving water".

Name of Owner or Agent (Please Print):

CARL BUTTS

Title:

CIVIL ENG CONSULTANT

Signature of Owner or Agent:

[Handwritten Signature]


Date:

8/1/13

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**NAPA COUNTY POST-CONSTRUCTION RUNOFF MANAGEMENT REQUIREMENTS
APPENDIX A – APPLICABILITY CHECKLIST**

Post-Construction Runoff Management Applicability Checklist	County of Napa Department of Public Works 1195 Third Street Napa, CA 94559 (707) 253-4351 for information	
Project Address: 6200 WASHINGTON YOUNTVILLE 36-110-30	Assessor Parcel Number(s):	Project Number: <i>(for County use Only)</i>
Instructions: Structural projects requiring a use permit, building permit, and/or grading permit must complete the following checklist to determine if the project is subject to the Post-Construction Runoff Management Requirements. In addition, the impervious surface worksheet on the reverse page must also be completed to calculate the amount of new and reconstructed impervious surfaces proposed by your project. This form must be completed, signed, and submitted with your permit application(s). Definitions are provided in the Post-Construction Runoff Management Requirements policy. Note: If multiple building or grading permits are required for a common plan of development, the total project shall be considered for the purpose of filling out this checklist.		
POST-CONSTRUCTION STORMWATER BMP REQUIREMENTS (Parts A and B) ✓ If any answer to Part A are answered "yes" your project is a "Priority Project" and is subject to the Site Design, Source Control, and Treatment Control design standards described in the Napa County Post-Construction Runoff Management Requirements. ✓ If all answers to Part A are "No" and any answers to Part B are "Yes" your project is a "Standard Project" and is subject to the Site Design and Source Control design standards described in the Napa County Post-Construction Runoff Management Requirements. ✓ If every question to Part A and B are answered "No", your project is exempt from post-construction runoff management requirements.		
Part A: Priority Project Categories Does the project meet the definition of one or more of the priority project categories?		
1. Residential with 10 or more units		Yes <input type="radio"/> No <input checked="" type="radio"/>
2. Commercial development greater than 100,000 square feet.....		Yes <input type="radio"/> No <input checked="" type="radio"/>
3. Automotive repair shop.....		Yes <input type="radio"/> No <input checked="" type="radio"/>
4. Retail Gasoline Outlet.....		Yes <input type="radio"/> No <input checked="" type="radio"/>
5. Restaurant.....		Yes <input type="radio"/> No <input checked="" type="radio"/>
6. Parking lots with greater than 25 spaces or greater than 5,000 square feet.....		Yes <input type="radio"/> No <input checked="" type="radio"/>
*Refer to the definitions section for expanded definitions of the priority project categories.		
Part B: Standard Project Categories Does the project propose:		
1. A facility that requires a NPDES Permit for Stormwater Discharges Associated with Industrial Activities ?.....		Yes <input type="radio"/> No <input checked="" type="radio"/>
2. New or redeveloped impervious surfaces 10,000 square feet or greater, excluding roads?.....		Yes <input type="radio"/> No <input checked="" type="radio"/>
3. Hillside residential greater than 30% slope.....		Yes <input type="radio"/> No <input checked="" type="radio"/>
4. Roadway and driveway construction or reconstruction which requires a Grading Permit.....		Yes <input type="radio"/> No <input checked="" type="radio"/>
5. Installation of new storm drains or alteration to existing storm drains?.....		Yes <input type="radio"/> No <input checked="" type="radio"/>
6. Liquid or solid material loading and/or unloading areas?.....		Yes <input type="radio"/> No <input checked="" type="radio"/>
7. Vehicle and/or equipment fueling, washing, or maintenance areas, excluding residential uses?.....		Yes <input type="radio"/> No <input checked="" type="radio"/>
8. Commercial or industrial waste handling or storage, excluding typical office or household waste?.....		Yes <input type="radio"/> No <input checked="" type="radio"/>
Note: To find out if your project is required to obtain an individual General NPDES Permit for Stormwater discharges Associated with Industrial Activities, visit the State Water Resources Control Board website at, www.swrcb.ca.gov/stormwtr/industrial.html		

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**NAPA COUNTY POST-CONSTRUCTION RUNOFF MANAGEMENT REQUIREMENTS
APPENDIX A – APPLICABILITY CHECKLIST**

Impervious Surface Worksheet

Project phasing to decrease impervious surface area shall not exempt the project from Post-Construction Runoff Management requirements. A new development or redevelopment project must comply with the requirements if it is part of a larger common plan of development that would result in the creation, addition and/or reconstruction of one acre or more of impervious surface. (For example, if 50% of a subdivision is constructed and results in 0.9 acre of impervious surface, and the remaining 50% of the subdivision is to be developed at a future date, the property owner must comply with the Post-Construction Runoff Management requirements.

Type of Impervious Surface	Impervious Surface (Sq Ft)			Total New and Reconstructed Impervious Surfaces (Sq Ft)
	Pre-Project (if applicable)	New (Does not replace any existing impervious area)	Reconstructed (Replaces existing impervious area)	
Buildings, Garages, Carports, other Structures with roofs	15804	0	0	0
Patio, Impervious Decking, Pavers and Impervious Liners	6675	0	0	0
Sidewalks and paths	1394	0	0	0
Parking Lots	2935	0	0	0
Roadways and Driveways,	45475	0	0	0
Off-site Impervious Improvements	0	0	0	0
Total Area of Impervious Surface (Excluding Roadways and Driveways)	22283	0	0	0

Incorrect information on proposed activities or uses of a project may delay your project application(s) or permit(s).

I declare under penalty of perjury, that to the best of my knowledge, the information presented herein is accurate and complete.

Name of Owner or Agent (Please Print): <i>CARL BUTTS</i>	Title: <i>PROJECT CIVIL ENGR, CONSULTANT</i>
Signature of Owner or Agent: <i>[Signature]</i>	Date: <i>8/1/13</i>

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Napa County Planning, Building & Environmental Services

SCOTT GREENWOOD-MEINERT
scottgm@dpf-law.com

July 22, 2014

VIA EMAIL

Wyntress Balcher, Planner
Planning, Building and Environmental Services
1195 Third Street
Napa, CA 94559

Re: Bell Wine Cellars Use Permit Modification; P13-00055

Dear Ms. Balcher:

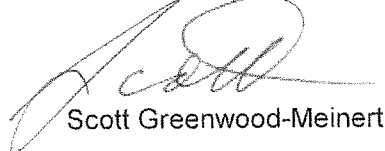
This letter is intended to address some questions and issues that you raised at our meeting on July 14 regarding this use permit modification application.

1. You asked if the application was proposing to allow retail sale of wine by the glass and/or bottle as allowed by the Evans bill. The project statement submitted on April 21 states as follows: "Tours and tastings may also include picnicking and the sale of wine by the glass or bottle for consumption on site in the winery or outside on the patio or lawns adjacent to the bocce ball courts."
2. You were concerned that the hours of operation from 8:00 AM to 9:00 PM were not consistent with most winery hours, and that tours and tastings usually did not extend past 6:00 PM or so. We are not proposing any change to the hours of operation for visitation. Use Permit 03315-MOD approved on November 5, 2003 authorized these hours of operation and we are not proposing to modify that approval.
3. You were concerned that the proposed 11:00 ending time for marketing events was not permitted by the county code. We are not familiar with that code section and would like clarification.
4. You were concerned that there could be a significant amount of people at the winery if marketing events occurred while daily visitation was occurring. We would agree to a stipulation that daily visitation for tours and tastings will not occur at the same time as a daytime marketing event.

We hope this addresses your questions and concerns. If you would like to discuss any of this please feel free to contact me.

Sincerely,

DICKENSON PEATMAN & FOGARTY



Scott Greenwood-Meinert

cc: Anthony Bell



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A Commitment to Service

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Napa County Planning, Building
& Environmental Services

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)
036-110-030	7.84	1.0	7.84

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 circle 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 Parcel Number(s)	Parcel Size (A)	Parcel Location Factor (B)	Allowable Water Allotment (A) X (B)
036-110-030	7.84	1.0	7.84

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 0.75 af/yr
 Farm Labor Dwelling _____ af/yr
 Winery 0.86 af/yr
 Commercial 0.15 af/yr
 Vineyard* 2.30 af/yr
 Other Agriculture 0 af/yr
 Landscaping 0.20 af/yr
 Other Usage (List Separately):
 _____ af/yr
 _____ af/yr
 _____ af/yr

PROPOSED USE:

Residential 0.75 af/yr
 Farm Labor Dwelling _____ af/yr
 Winery 1.07 af/yr
 Commercial 0.44 af/yr
 Vineyard* 2.30 af/yr
 Other Agriculture _____ af/yr
 Landscaping 0.20 af/yr
 Other Usage (List Separately):
 _____ af/yr
 _____ af/yr
 _____ af/yr

TOTAL: 4.26 af/yr
TOTAL: 1,388,030 gallons**

TOTAL: 4.76 af/yr
TOTAL: 1,547,802 gallons**

*Water use for vineyards should be no lower than 0.2 AF-unless irrigation records are available that show otherwise.

** To determine your existing and proposed water use in gallons, multiply the totals (in acre-feet) by 325,821 gal/AF.

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Is the proposed use less than the existing usage () Yes (X) 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 of other water sources such as city water or reservoirs, the timing of the development, etc. Use additional sheets if necessary.

“Commercial” includes visitors, employees and marketing events.

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 areas, and other hydrogeologic information. They will use the above information to evaluate if your proposed project will have a detrimental effect on groundwater levels and/or neighboring well levels. Should that evaluation result in a determination that your project may adversely impact neighboring water levels, a phase two water analysis may be required. You will be advised of such a decision.

Signature: _____ **Date:** _____ **Phone:** _____

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PERMITTED BELL CELLARS

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: 1 x 3.05 one-way trips per employee = 3 daily trips.

Number of PT employees: 2 x 1.90 one-way trips per employee = 4 daily trips.

Average number of weekday visitors: 12 / 2.6 visitors per vehicle x 2 one-way trips = 9 daily trips.

Gallons of production: 40,000 / 1,000 x .009 truck trips daily³ x 2 one-way trips = 1 daily trips.

Total = 17 daily trips.

(No of FT employees) + (No of PT employees/2) + (sum of visitor and truck trips x .38) = 6(2,4) PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): 1 x 3.05 one-way trips per employee = 3 daily trips.

Number of PT employees (on Saturdays): 2 x 1.90 one-way trips per employee = 4 daily trips.

Average number of Saturday visitors: 12 / 2.8 visitors per vehicle x 2 one-way trips = 9 daily trips.

Total = 16 daily trips.

(No of FT employees) + (No of PT employees/2) + (visitor trips x .25%) = 4(2,2) PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): 1 x 3.05 one-way trips per employee = 3 daily trips.

Number of PT employees (during crush): 2 x 1.90 one-way trips per employee = 4 daily trips.

Average number of Saturday visitors: 12 / 2.8 visitors per vehicle x 2 one-way trips = 9 daily trips.

Gallons of production: 40,000 / 1,000 x .009 truck trips daily x 2 one-way trips = 1 daily trips.

Avg. annual tons of grape on-haul: 340 / 144 truck trips daily⁴ x 2 one-way trips = 5 daily trips.

Total = 22 daily 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): 200 / 2.8 visitors per vehicle x 2 one-way trips = 143 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).

EXISTING BELL CELLARS

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: 7 x 3.05 one-way trips per employee = 21 daily trips.

Number of PT employees: 4 x 1.90 one-way trips per employee = 8 daily trips.

Average number of weekday visitors: 45 / 2.6 visitors per vehicle x 2 one-way trips = 35 daily trips.

Gallons of production: 40,000 / 1,000 x .009 truck trips daily³ x 2 one-way trips = 1 daily trips.

Total = 65 daily trips.

$$\begin{matrix} 7 & 2 & 14 \\ \text{(No of FT employees)} + \text{(No of PT employees/2)} + \text{(sum of visitor and truck trips} \times .38) \end{matrix}$$

= 23 (7, 16) PM peak trips.

Traffic during a Typical Saturday

Number of FT employees (on Saturdays): 4 x 3.05 one-way trips per employee = 12 daily trips.

Number of PT employees (on Saturdays): 3 x 1.90 one-way trips per employee = 6 daily trips.

Average number of Saturday visitors: 75 / 2. 8 visitors per vehicle x 2 one-way trips = 54 daily trips.

Total = 72 daily trips.

$$\begin{matrix} 4 & 1.5 & 14 & \text{Total} \\ \text{(No of FT employees)} + \text{(No of PT employees/2)} + \text{(visitor trips} \times .5) \end{matrix}$$

= 20 (10, 10) PM peak trips.

Traffic during a Crush Saturday

Number of FT employees (during crush): 4 x 3.05 one-way trips per employee = 12 daily trips.

Number of PT employees (during crush): 3 x 1.90 one-way trips per employee = 6 daily trips.

Average number of Saturday visitors: 75 / 2. 8 visitors per vehicle x 2 one-way trips = 54 daily trips.

Gallons of production: 40,000 / 1,000 x .009 truck trips daily x 2 one-way trips = 1 daily trips.

Avg. annual tons of grape on-haul: 340 / 144 truck trips daily⁴ x 2 one-way trips = 5 daily trips.

Total = 78 daily trips.

Largest Marketing Event- Additional Traffic

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

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Total = 65 daily trips.

$$\frac{7}{\text{No of FT employees}} + \frac{2}{\text{No of PT employees/2}} + \frac{14}{\text{sum of visitor and truck trips} \times .38} = \underline{23 (7, 16)} \text{ PM peak trips.}$$

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Average number of Saturday visitors: 75 / 2. 8 visitors per vehicle x 2 one-way trips = 54 daily trips.

Total = 72 daily trips.

$$\frac{4}{\text{No of FT employees}} + \frac{1.5}{\text{No of PT employees/2}} + \frac{14}{\text{visitor trips} \times .52} = \underline{20 (10, 10)} \text{ PM peak trips.}$$

Traffic during a Crush Saturday

Number of FT employees (during crush): 4 x 3.05 one-way trips per employee = 12 daily trips.

Number of PT employees (during crush): 3 x 1.90 one-way trips per employee = 6 daily trips.

Average number of Saturday visitors: 75 / 2. 8 visitors per vehicle x 2 one-way trips = 54 daily trips.

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BELL WINE CELLARS

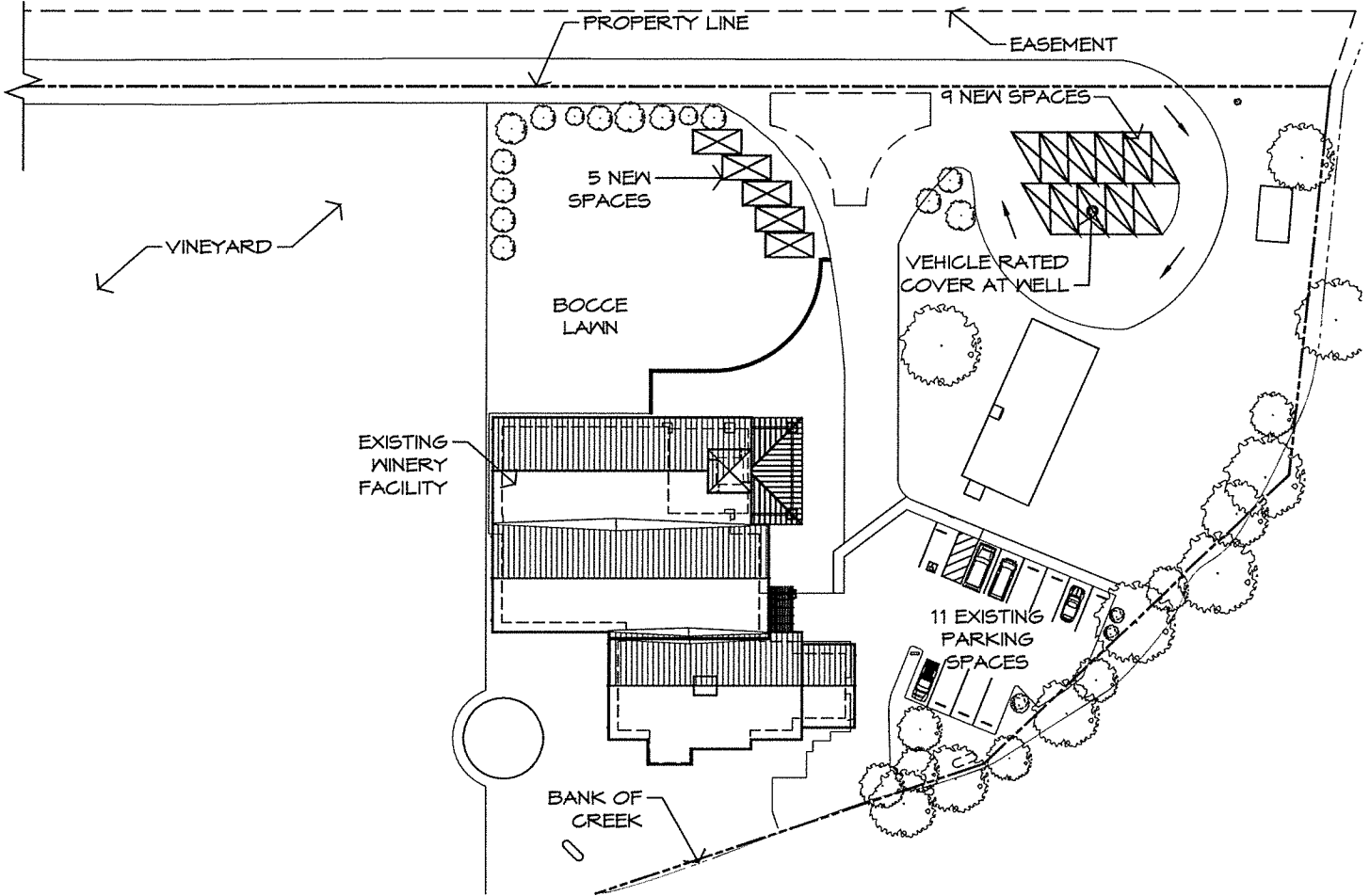
PARTIAL SITE PLAN - PROPOSED PARKING DIAGRAM

DATE: 9/4/2014

SCALE: 1" = 50'



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**BELL WINE CELLARS
OVERALL FLOOR PLAN**

DATE: 9/5/2014
SCALE: 1" = 20'



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PRODUCTION AREAS:

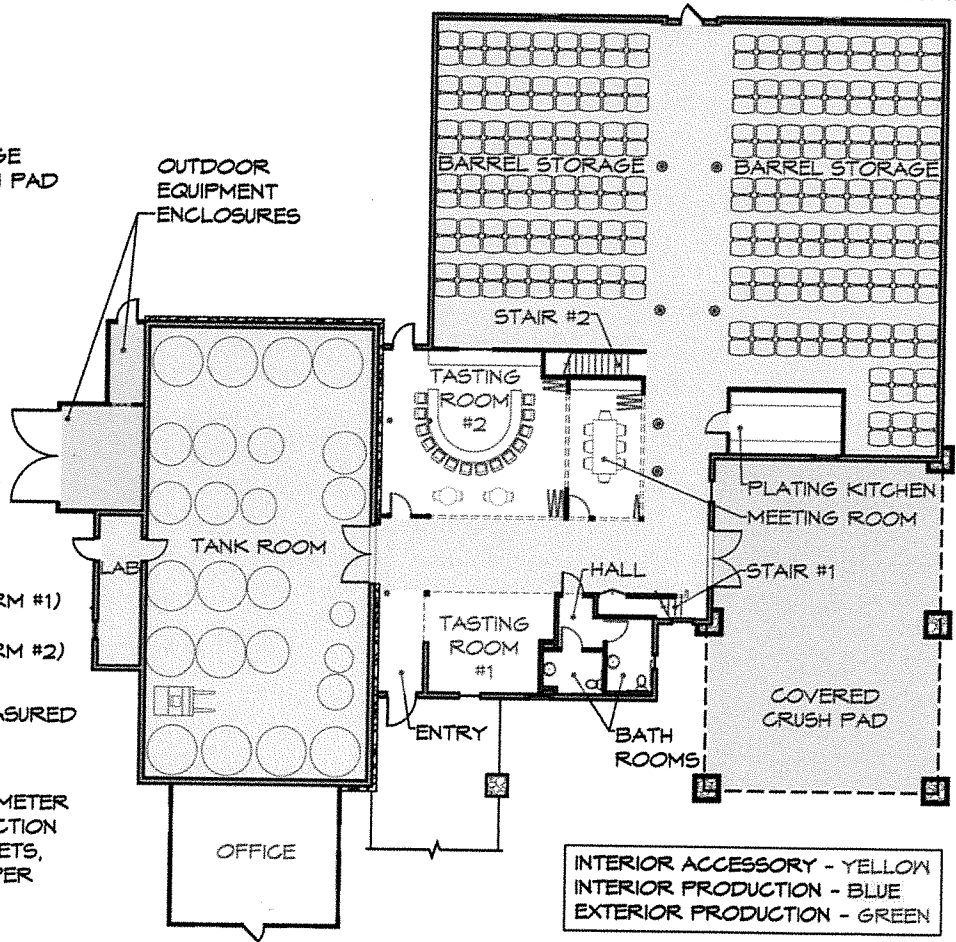
INTERIOR SQ. FT.	CBC SQ. FT.	DESCRIPTION
127	133.5	LAB
1,995	2,032	TANK ROOM
4,329	4,360	BARREL STORAGE
1,450	1,450	EXTERIOR CRUSH PAD
229	229	OUTDOOR EQUIP.

ACCESSORY AREAS:

INTERIOR SQ. FT.	CBC SQ. FT.	DESCRIPTION
460	466	OFFICE
90	110	ENTRY
45	50	HALL
52	52	STAIR #1
50	54	STAIR #2
116	132.5	BATH ROOMS
145	150	PLATING KITCHEN
201	210	MEETING ROOM
237	244	TASTING RM #1
593	628	TASTING RM #2
410	410	MEZZANINE #1 (ABV. TASTING RM #1)
624	638	MEZZANINE #2 (ABV. TASTING RM #2)

INTERIOR SQ. FT.:
ACTUAL OCCUPIED FLOOR AREA MEASURED TO INTERIOR FACE OF WALLS

CBC SQ. FT.:
FLOOR AREA WITHIN THE INSIDE PERIMETER OF EXTERIOR WALLS, WITHOUT DEDUCTION FOR CORRIDORS, STAIRWAYS, CLOSETS, OR THICKNESS OF INTERIOR WALLS PER CBC 207.



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**BELL WINE CELLARS
OVERALL FLOOR PLAN**

DATE: 9/5/2014
SCALE: 1" = 20'



PROJECT
NORTH

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PRODUCTION AREAS:

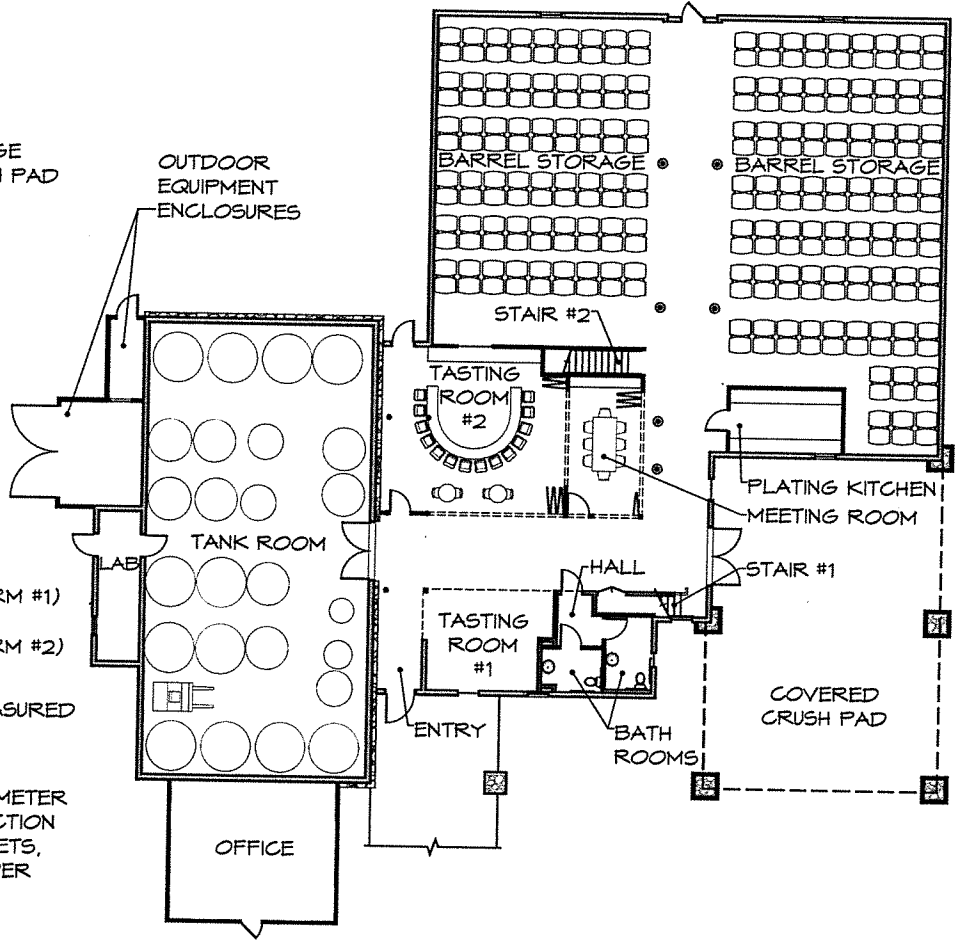
INTERIOR SQ. FT.	CBC SQ. FT.	
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INTERIOR SQ. FT.:
ACTUAL OCCUPIED FLOOR AREA MEASURED TO INTERIOR FACE OF WALLS

CBC SQ. FT.:
FLOOR AREA WITHIN THE INSIDE PERIMETER OF EXTERIOR WALLS, WITHOUT DEDUCTION FOR CORRIDORS, STAIRWAYS, CLOSETS, OR THICKNESS OF INTERIOR WALLS PER CBC 207.



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BELL WINE CELLARS



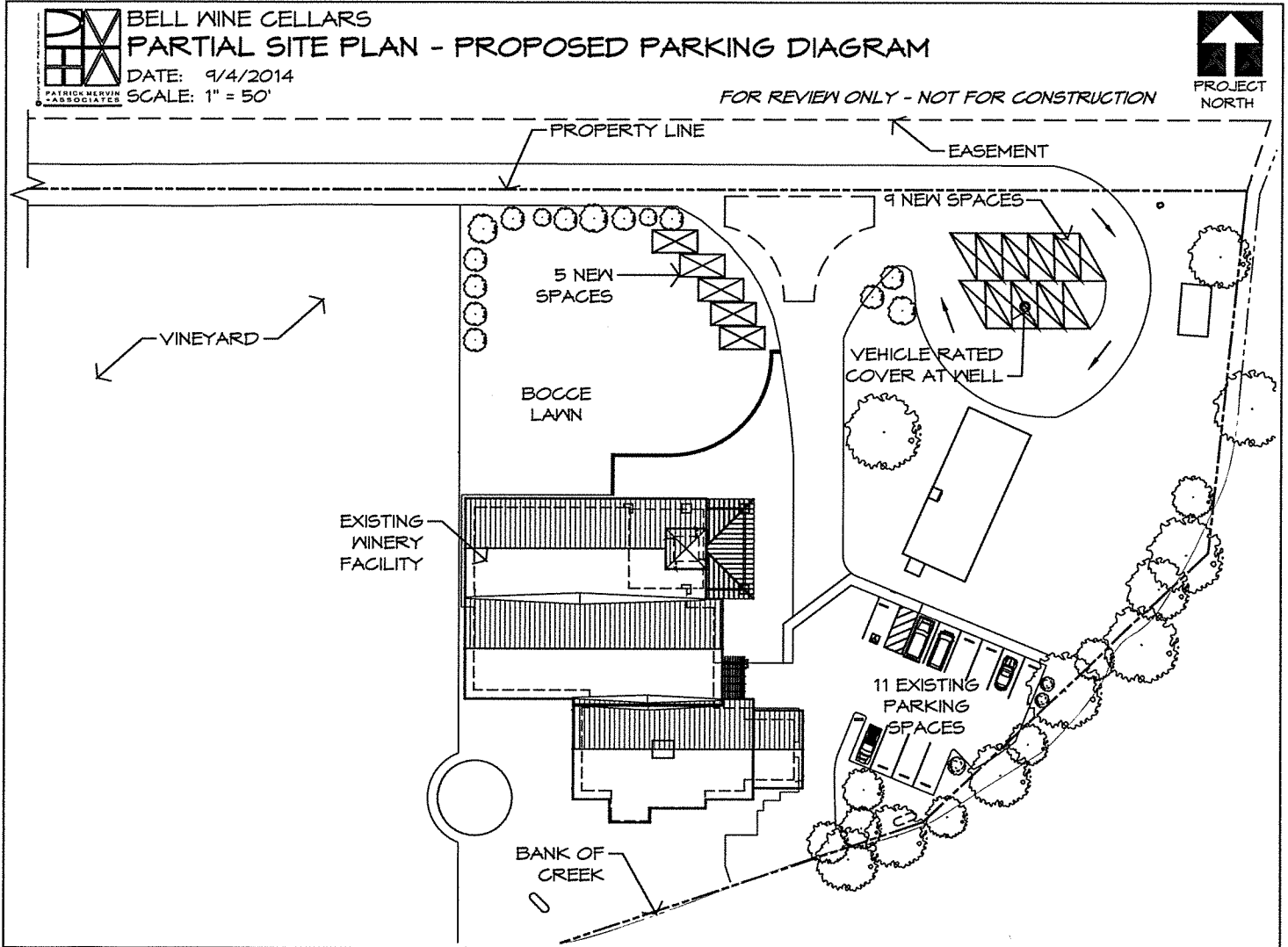
BELL WINE CELLARS

PARTIAL SITE PLAN - PROPOSED PARKING DIAGRAM

DATE: 9/4/2014

SCALE: 1" = 50'

FOR REVIEW ONLY - NOT FOR CONSTRUCTION

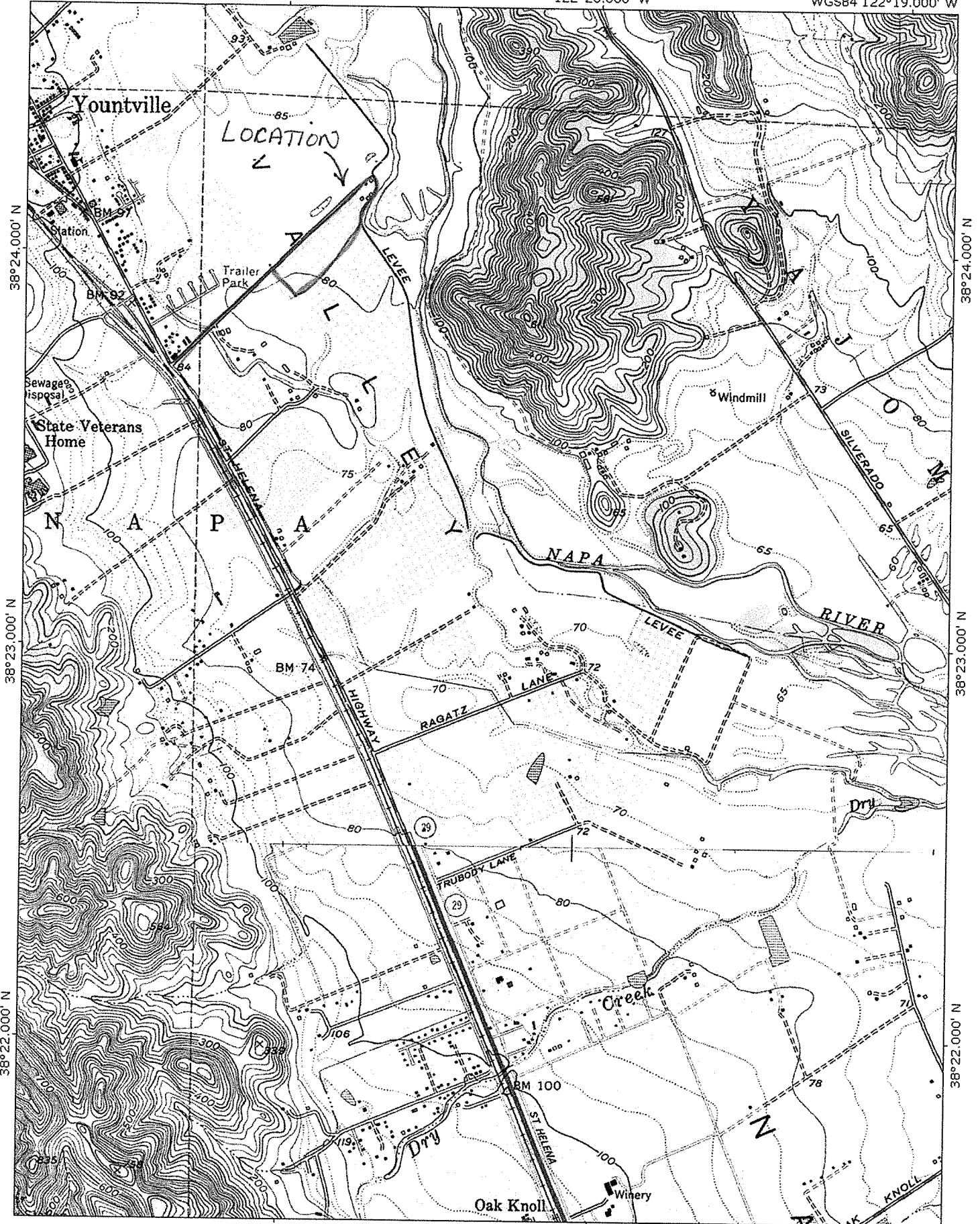


BELL WINE CELLARS

122°21.000' W

122°20.000' W

WGS84 122°19.000' W



38°24.000' N

38°23.000' N

38°22.000' N

38°24.000' N

38°23.000' N

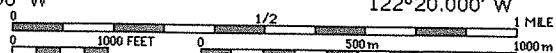
38°22.000' N

122°21.000' W

122°20.000' W

WGS84 122°19.000' W

TN 154°



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