### USE PERMIT: PROJECT STATEMENT, Sawyer Cellars 759 Technology Way, Napa

APPLICANT: Sawyer Cellars Att: Charles Sawyer P.O. Box 550658 Jacksonville, FL 34295

APPLICANT REPRESENTATIVE: Beth Painter Balanced Planning 1455 First Street, Suite 217 Napa, CA 94559

<u>APN</u>: 057-330-005

ACREAGE: 3,743 sf (condo. Unit)

GENERAL PLAN MAP DESIGNATION:

IP, Industrial Park

ZONING DESIGNATION:

IP, Industrial Park AC, Airport Compatibility

### **GENERAL PROJECT DESCRIPTION:**

The project is located at 759 Technology Way, within the Industrial Area of the Napa County Airport Industrial Park. The property was developed with 14 industrial condominium units approved under Use Permit P06-0038-UP. The applicant's principal, Charles Sawyer, is in the process of purchasing 4 units within this condominium development. Three of the units will be used for permitted warehouse use. The fourth unit will be used for production of Sawyer Cellars wines, a small brand established in 2006. Maximum annual production will be 10,000 gallons. The winery production area is 2,875 square feet in size (barrel storage, crush area, tank area, barrel washing). Another 868 square feet will be office, tasting room, restroom and break room. The restroom and break room will be used by the adjacent warehouse employees and the winery employees. Therefore, the total winery area is 3,743 sf. The majority of the space (77%) will be production area and the remaining 23% is accessory area.

The original Use Permit was provided a Will Serve for water from the City of American Canyon. A new request was made to American Canyon for water supply and a new Will Serve letter was issued by American Canyon on February 17, 2015. Napa Sanitation District (NSD) provides domestic sewer service. A request was filed with NSD to install a "Hold and Haul" system to collect winery wastewater and truck it to the East Bay Municipal Utility District (Hold and Haul Feasibility Report prepared by RSA+). NSD approved the hold and haul request on January 7, 2015.

The winery will be operated by 1 full time and 1 part time employee. Retail sales and tours and tasting will be a minor component of the winery as described in the application materials. There is no outside storage or need for external changes to the building. The only interior change is to disconnect the existing floor drain from the NSD and install the tank required for Hold and Haul. Traffic from the winery use will generate a very low number of vehicle trips, consistent with the surrounding warehouse and industrial uses.

# BALANCED PLANNING, INC TO: Berling BP RECEIVED FROM: BETH PAINTER APR 10 2015 SUBJECT: SAWYER CELLARS, P14-00353 Napa County Planning, Building & Environmental Services DATE: APR 10, 2015 Services

Emily:

Enclosed are clarifications outlined in your March 27, 2014 letter.

- 1. Updated site plan listing equipment rental use and re-labeling winery area.
- 2. Updated project description to clarify the square footage of production and accessory space, consistent with the updated site plan.
- 3. Supporting site plan showing 1,024 sf of indoor area available for the one annual event requested for 100 persons. The traffic form has not been updated, pending the ability to allow for the one larger annual event.

Balanced Planning, Inc.

1455 First Street, Suite 217 Napa, CA 94559 Phone: (707) 287-9089 e-mail: beth@bpnapa.com

January 13, 2015

Emily Hedge 1195 Third Street, Suite 210 Napa, CA 94559

SUBJECT: SAWYER CELLARS, 759 TECHNOLOGY WAY APN: 057-330-005, P14-00353

& Environmental Services Am Can Will Serve Keleived 2/27/15 - e.h.

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JAN 13 2015

Napa County Planning, Building

Dear Emily:

The following information is provided in response to your November 26 letter to supplement the October 31, 2014 request for a Winery Use Permit at 759 Technology Way.

- 1. The Will Serve letter from American Canyon is in process and we will provide you with a copy as soon as it is available. Because there is only one meter for the building, the building owner must file this request.
- Napa Sanitation District has issued a Will Serve letter. A copy is attached for your records.
- Tastings would take place in one of the office spaces. The site plan has been modified to include this information. The occasional event would include use of the barrel storage area.
- 4. The square footage of the office, bathrooms, break room has been added and the project description updated. Both the project description and site plan are attached.
- 5. The current waste flow listed in the application of 45 GPD is for all seven units based upon actual water use records. The anticipated future domestic waste flows of 45 GPD is for the winery area only. Hold and haul is not included in this calculation.
- 6. The project was constructed as a part of two buildings, each with 7 condominium spaces. A total of 96 parking spaces were included in the total project. Of that 53 are for the building that is associated with this project and 43 are for the sister building. Therefore there are 7.5 spacers per unit or 30 spaces for the 4 units. A site plan showing the existing parking is enclosed.
- 7. Page 15 of the application has been updated to include traffic calculations for the one 100 person marketing event.

- 8. The traffic associated with hold and haul is 20 trucks per year. It is a higher volume during crush, but would not exceed 2 trucks per week and well under one truck per day.
- 9. Sawyer Cellars intends to install tenant identification signs as described in Napa Zoning Code Section 18.116.045 B(3)(a and b). All tenant identification signs shall be wall-mounted near the tenant's public entry door and shall be standardized to the extent possible to conform to other tenant identification signs on the same building, and to reflect the proportional occupancy of space in the same building. Tenant sign text shall be limited to address, name, and symbol/logo.
- 10. The current use is storage of finished wine and its' distribution and office functions.
- 11. There is no kitchen and there will be no meals prepared for the public at this facility. There is only an existing break room for employees. The break room has a sink and refrigerator and counter space.
- 12. Since the building is already constructed and the construction is recent, voluntary measures for Greenhouse Gas reductions are limited. Both energy efficiencies and use of recycled water are already included for this building. The applicant shall make improvements to the energy efficiencies by adding insulation and will use low flow water nozzles for barrel washing. In addition, the cooling and refrigeration systems will be run predominantly during off-peak hours. A copy of the Voluntary Best Management Practices Checklist is enclosed, that focuses on available measures associated with the efficiency of operations.

Sawyer Cellars would appreciate your assistance in moving this forward. Please contact me if you need additional information

Beth Paintee

Beth Painter

Cc: Charles Sawyer Mathew Eisenberg Hugh Linn

Enclosures

Updated application materials NSD Will Serve letter, dated January 7, 2015 Parking Site Plan Updated Site Plan Voluntary Best Management Practices form





SCALE: I" = 1000'



RSA<sup>+</sup>| CONSULTING CIVIL ENGINEERS + SURVEYORS + 1980

SEPTEMBER 15, 2014 4114058.0 Exh-Vicinity Map.dwg

# SAWYER CELLARS SITE PLAN









APRIL I, 2015 4114058.0 Exh-Prop Site.dwg







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

Use Permit Application

To be completed by Planning	staff			
Application Type: USE Permit				
12/21/11	Date	Complete:		
Request:		,		
			,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	
*Application Fee Deposit: \$9287.31 Receipt No. 104936	Received by: KC		Date: 10/31	114
			ed on actual time and m	
To be completed by applica	nt			
Project Name: Sawyer Cellars				
Assessor's Parcel №: 057-330-005	Existing Parcel S	ize: <u>cond</u>	o unit	_ac.
Site Address/Location: 759 Technology Way	Napa	<u>CA</u>	94558 Zip	
	tative (attorney, enginee			
Property Owner: Cory and Kristen Phillips				
Mailing Address: P.O. Box 26	Englewood	FL	34295	
Mailing Address: <u>P.O. Box 26</u> No. Street Telephone №( <u>941</u> ) <u>875</u> - <u>4318</u> E-Mail: <u>www.phillipsbuilding</u> :	s.com Ognai	l.Com	2 ip	
Applicant (if other than property owner): Charles Sawyer				
Mailing Address: P. O. Box 550658	Jacksonville	<u>FL</u>	32255	
Telephone №( <u>904</u> ) <u>571</u> <u>2606</u> E-Mail: <u>charles@sawyercellar</u>	s.com		2 i y	
Representative (if applicable): Beth Painter				
Mailing Address: 1455 First Street, Suite 217	Napa	CA	94559	
No. Street Telephone №( <u>707</u> ) <u>287 - 9089</u> E-Mail: <u>beth@bpnapa.com</u>		31414	۲ <i>μ</i>	

### Use

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

To produce 10,000 gallons of wine annually within a 2,790 square foot industrial condominium unit. The condominiums were constructed under Use Permit P06-0038-UP.

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

District NSD (Hold and Haul)	Regional
State ABC	Federal TTB

Improvements

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

The building is existing. No external changes are proposed. No external storage is proposed. An existing floor drain will be modified to disconnect it from the Napa Sanitation District. A tank will be located inside the building to collect the winery wastewater for delivery to the East Bay Municipal Utility District (East Bay MUD) for processing at their facility.

Improvements, cont.

Total on-site parking spaces:	existing	proposed	
Loading areas:	existing	proposed	
Type IV H.T. (Heavy Timber)	/pe II N (non-rated)	Type III N pe V (non-rated) Building Code)	
Is the project located in an Urban/Wildland Interface are	a? Yes 🖌 No		
Total land area to be disturbed by project (include struct	ures, roads, septic areas, landscaping, etc):		acres
Employment and Hours of Operation	1		
Days of operation:	existing	7 daysp	roposed
Hours of operation:	existing	<u>7 a.m - 6 p.m.</u>	roposed
Anticipated number of employee shifts:	existing	1 FT/ 1 PTp	roposed
Anticipated shift hours:	existing	n/ap	roposed
Maximum Number of on-site employees:			
10 or fewer 11-24 25 or great	er (specify number)		
Alternately, you may identify a specific number of on-site	employees:		
other (specify number) <u>1 FT/1 PT</u>			

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.

KithPhillios	J Charles	SAWYZR	
Prid Nime al Proprie Dyna	Prins Sume Signature in Applicant Unit	ana -	
Supervised Projective Dates	Signature of Applicant	- J	, <u>u</u> st

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# 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).

> . .....

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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	O	on-Site?	tered?	
Public display of art or wine-related items	Existing	Expanded	Newly Proposed	None
* For reference please see definition of "Marketing," at N	lapa County Code §	18.08.370 - <u>http://lit</u>	prary.municode.com/index.	aspx?clientId=16513
Production Capacity *				
Please identify the winery's				
Existing production capacity:	gal/y Per perr	nit Nº:	Permit da	ite:
Current maximum actual production:		gal/y For what ye	ar?	
Proposed production capacity: 10,000	gal/	y		
* For this section, please see "Winery Production Process	5," at page 11.			
Visitation and Usura of Anarotian				
Visitation and Hours of Operation				
Please identify the winery's				
Maximum daily tours and tastings visitation:		existing	8 persons/	day proposed
Average daily tours and tastings visitation <sup>1</sup> :		existing	6 persons/	day proposed
Visitation hours (e.g. M-Sa, 10am-4pm):		existing	<u>10 a.m 0</u>	<u>5 p.m.</u> proposed
Non-harvest Production hours <sup>2</sup> :		existing	7 a.m6 p	.m. proposed

<sup>1</sup> 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. <sup>2</sup> 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.)

The winery production is a very small program within an industrial building. The primary use is for production only. Marketing and visitation is requested to accommodate a small number of wine buyers and trade associations that may be interested in seeing the facility.

There is not a planned "tour" program or dedicated hospitality employee. Tasting would be by appointment only for a maximum of 8 persons per day. A reasonable average would be 6 persons per day or 42 persons per week.

Marketing would include an occasional event for no more than 30 persons with a maximum of 10 such events per year. One larger event for up to 100 persons is also requested. Catered food may be served at these events.

### 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.)

### See above.

Catered food at the occasional marketing event.

# 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, dist	rict, etc.):	City of American Canyon		City of American C	anyon
Name of proposed water supplier (if water company, city, district):		City of American	Canyon	City of American C	anyon
Is annexation needed?		Yes 🗸 No		Yes 🗸 No	
Current water use:		10	gallons per day	y (gal/d)	
Current water source:	* will serve request	City of American	Canyon	City of American Canyor	
Anticipated future water demand:	filed with American Canyon	190*	gal/d	<u>N/A</u>	gal/d
Water availability (in gallons/minute):		N/A	gal/m	<u>N/A</u>	gal/m
Capacity of water storage system:	N/A	gal	<u>N/A</u>	gal	
Type of emergency water storage facility if applicab (e.g., tank, reservoir, swimming pool, etc.):	<u>N/A</u>				
Liquid Waste Please attach Septic Feasibility Report		Domestic		Other	
Type of waste:		sewage		winery wastewat	er
Disposal method (e.g., on-site septic system, on-site community system, district, etc.):	e ponds,	Sewer		Hold and Haul	
Name of disposal agency (if sewage district, city, community system):		NSD		EBMUD	
Is annexation needed?		Yes 🗸 No		Yes 🖌 No	
Current waste flows (peak flow):		45	gal/d	0	gal/d
Anticipated future waste flows (peak flow):		45	gal/d	500	gal/d
Future waste disposal design capacity:		N/A	gal/d	500	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.

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# Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical Weekday

Number of FT employees: x 3.05 one-way trips per employee	2	3.05	daily trips.
Number of PT employees: <u>1</u> x 1.90 one-way trips per employee	=	1.9	daily trips.
Average number of weekday visitors: <u>6</u> / 2.6 visitors per vehicle x 2 one-way t	trips =	4.6	daily trips.
Gallons of production: $10,000$ / 1,000 x .009 truck trips daily <sup>3</sup> x 2 one-way trips	=	.18	daily trips.
Tot	al =	9.74	daily trips.
(N₂ of FT employees) + (N₂ of PT employees/2) + (sum of visitor and truck <u>trips</u> x .38)	=	3.3	PM peak trips.
Traffic during a Typical Saturday			
Number of FT employees (on Saturdays): <u>1</u> x 3.05 one-way trips per emp	loyee =	3.05	daily trips.
Number of PT employees (on Saturdays): x 1.90 one-way trips per emp		1.9	daily trips.
Average number of Saturday visitors:6/ 2. 8 visitors per vehicle x 2 one-way	trips =	4.29	daily trips.
Tot	al =	9.24	daily trips.
(Nº of FT employees) + (Nº of PT employees/2) + (visitor <u>trips</u> x .5	7) =	3.94	PM peak trips.
Traffic during a Crush Saturday			
Number of FT employees (during crush): <u>1</u> x 3.05 one-way trips per emplo	oyee =	3.05	daily trips.
Number of PT employees (during crush): <u>3</u> x 1.90 one-way trips per employees	oyee =	5.7	daily trips.
Average number of Saturday visitors: $6$ / 2. 8 visitors per vehicle x 2 one-way	trips =	4.29	daily trips.
Gallons of production: 10,000 / 1,000 x .009 truck trips daily x 2 one-way trips	=	.18	daily trips.
Avg. annual tons of grape on-haul: <u>65</u> / 144 truck trips daily $^4$ x 2 one-way trip	os =	.90	daily trips.
Tota	al =	14.12	daily trips.
Largest Marketing Event- Additional Traffic			
Number of event staff (largest event): x 2 one-way trips per staff person	H	8	trips.
Number of visitors (largest event):100/ 2.8 visitors per vehicle x 2 one-way trips	=	71.43	trips.
Number of special event truck trips (largest event): 2 x 2 one-way tri	ps =	4	trips.

<sup>&</sup>lt;sup>3</sup> 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). <sup>4</sup> Assumes 4 tons per trip / 36 crush days per year (see *Traffic Information Sheet Addendum* for reference).

NAPA COUNTY UNIFIED PROGRA FACILITY INFOR		DATED FO	RM	
BUSINESS ACT				
				Page 1 of
I. FACILITY IDENT	TFICATION			
FACILITY ID #		EPA ID # (	Hazardous W	aste Only) 2
(Agency Use Only) BUSINESS NAME (Same as Facility Name of DBA-Doing Business As) Sawyer L				3
BUSINESS SITE ADDRESS 759 Technology Way				103
BUSINESS SITE CITY Napa		1	<sup>04</sup> CA	ZIP CODE 94558 105
CONTACT NAME Charles Sawyer		I	06 PHONE	904-571-2606
II. ACTIVITIES DEC				
NOTE: If you check YES to any part of this list, please subm				
Does your facility	If Yes,	please comp	lete these pa	ges of the UPCF
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?	□ YES 🏹 N	O 4		US MATERIALS Y – CHEMICAL ON
B. REGULATED SUBSTANCES Have Regulated Substances stored onsite in quantities greater than the threshold quantities established by the California Accidental Release prevention Program (CalARP)?		O 4a	responsible f	
C. UNDERGROUND STORAGE TANKS (USTs) Own or operate underground storage tanks?	YES ON	0 5		ITY (Formerly SWRCB Form A) (one page per tank) (Formerly Form B)
D. ABOVE GROUND PETROLEUM STORAGE Own or operate ASTs above these thresholds: Store greater than 1,320 gallons of petroleum products (new or used) in aboveground tanks or containers.		О 8	NO FORM I	REQUIRED TO CUPAS
E. HAZARDOUS WASTE Generate hazardous waste?		O 9	EPA ID NUI	MBER – provide at the top of
Recycle more than 100 kg/month of excluded or exempted recyclable			this page	
materials (per HSC 25143.2)?		O 10	RECYCLAE (one per recycler	BLE MATERIALS REPORT
Treat hazardous waste on-site?		O II	TREATMEN ON-SITE HA	AZARDOUS WASTE VT – FACILITY AZARDOUS WASTE NT – UNIT (one page per anit)
Treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)?		O 12	CERTIFICA ASSURANC	TION OF FINANCIAL E
Consolidate hazardous waste generated at a remote site?		O 13		ASTE / CONSOLIDATION IAL NOTIFICATION
Need to report the closure/removal of a tank that was classified <b>as</b> hazardous waste and cleaned on-site?		O 14		US WASTE TANK CERTIFICATION
Generate in any single calendar month 1,000 kilograms (kg) (2,200 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.		O 14a	Biennial Re 13A/B), and	eral EPA ID Number, file eport (EPA Form 8700- d satisfy requirements for ge Quantity Generator.
Household Hazardous Waste (HHW) Collection site?		О 146	See CUPA fo	or required forms.
F. LOCAL REQUIREMENTS				15

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

UPCF Rev. (12/2007)

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



Project name & APN: Sawyer Cellors 057-330-005
Project number if known: P14-00353
Contact person: BETH PAINTER
Contact email & phone number: フロー スタワー 908 9
Today's date:

A Tradition of Stewardship A Commitment to Service

# **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, cobenefits, 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.

Already Doing	Plan To Do	ID #	BMP Name
		BMP-1	<b>Generation of on-site renewable energy</b> 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 calcuate how much electrical energy your project may need.
		BMP-2	Preservation of developable open space in a conservation easement 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.

Already Doing	Plan To Do	BMP-3			and preservation. Restoring areas within the creek
			setback reduc retention swa	es erosion potential while planting le rather than underground storm	g areas that are currently hardscape (such as doing a bio- drains) reduces storm water and helps the groundwater nnual uptake of CO2e and add the County's carbon stock.
		r	The magnitua on the analys Number of t Typical annu Number of a Type of fuel, Potential an	is year, equipment, and fuel type ro otal vehicles Ial fuel consumption or VMT Ilternative fuel vehicles /vehicle(s) nual fuel or VMT savings	bugh implementation of this measure varies depending eplaced.
	Ø		The California measures for higher levels l measures that use less energ improvement energy prereq (energy efficie	all new construction and has been abeled CALGREEN Tier I and CALG t go above and beyond the manda y than the current Title 24 Californ and Tier 2 buildings are to achieve vuisites, as well as a certain numbe ency, water efficiency, resource con	<b>s: Build to CALGREEN Tier 2</b> nuary 1, 2011 has new mandatory green building labeled CALGREEN. CALGREEN provides two voluntary REEN Tier II. Each tier adds a further set of green building tory measures of the Code. In both tiers, buildings will hia Energy Code. Tier I buildings achieve at least a 15% a 30% improvement. Both tiers require additional non- or of elective measures in each green building category hservation, indoor air quality and community). MW Side wf R-22 fiber board
		BMP-6	Vehicle Mile Selecting this reducing annu Tick box(es)	is Traveled (VMT) reduction pla BMP states that the business oper ual VMTs by at least 15%. for what your Transportation D employee incentives employee carpool or vanpool	an ations intend to implement a VMT reduction plan Demand Management Plan will/does include: ansporation (hybrid vehicles, carpools, etc.)
				Estimated annual VMT	
				Potential annual VMT saved % Change	
					As approved by the Planning Commission 07/03/2013

Already Doing	Plan To Do	BMP-7	<b>Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1</b> See description below under BMP-5.
		BMP-8	<b>Solar hot water heating</b> 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	<b>Energy conserving lighting</b> 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.
		BMP-10	<b>Energy Star Roof/Living Roof/Cool Roof</b> 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.
		BMP-11	<b>Bicycle Incentives</b> 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!
		BMP-12	<b>Bicycle route improvements</b> 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.

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### 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%.

low flow	water	NOZILOS	for	barrel	washing	•	
		JS .			J	)	

### 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 Doing	Plan To Do		
		BMP-18	<b>Compost 75% food and garden material</b> 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.
		BMP-19	<b>Implement a sustainable purchasing and shipping programs</b> 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.
		BMP-20	<b>Planting of shade trees within 40 feet of the south side of the building elevation</b> 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.
		BMP-21	<b>Electrical Vehicle Charging Station(s)</b> 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.
	Ø	/ 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. <u>transit optons to the area will be</u> <u>provided to employees</u>

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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 sitting. 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) BMP-25 (b) BMP-25 (c)

LEED<sup>™</sup> Silver (check box BMP-25 and this one) LEED<sup>™</sup> Gold (check box BMP-25, BMP-25 (a), and this box)

LEED<sup>™</sup> 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	<b>Use of recycled materials</b> 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.
	П	RMP-31	Use 70-80% cover crop
	L		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?
	Q	BMP-34	Are you doing anything that deserves acknowledgement that isn't listed above? Operate cooling and Refrigeration gustems
			during off-peak hours to the lest extent feasible.
		Commen	ts and Suggestions on this form?

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### Sources:

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