



STATEMENT IN SUPPORT OF VARIANCE TO WINERY SETBACKS  
STAG'S LEAP WINE CELLARS  
5766 SILVERADO TRAIL

The applicants, Stag's Leap Wine Cellars, are proposing to replace the two, antiquated 1970s era production buildings with a state of the art production building in approximately the same footprint. The new facility will enable the Winery to take advantage of the latest technological advances to continue its awarding winning wine programs. The existing production buildings total 8,514 square feet. The replacement building would contain 10,054 square feet of production area with an additional 688 square feet of new accessory space (private tasting, office, employee break room, and restroom). New loading and unloading areas, fruit sorting and staging and a new access driveway are also part of the project. No change in approved annual production is proposed. The applicant is also requesting a modification to the approved marketing plan. No physical changes are necessary to accommodate the requested modification.

The project is described in more detail on the attached plans prepared by Daniel MacDonald AIA Associates and in the accompanying use permit application.

The applicants desire to locate the new production building as close to its current location as possible to retain optimal processing efficiency. In order to accomplish this objective, a variance to Chapter 18.108.230 (A) (1) & (2) of the zoning ordinance relating to winery setbacks is required. This Chapter requires a 600-foot setback from the centerline of Silverado Trail and a 300-foot setback from private roads. Both the existing buildings and the proposed building lie within the setback of Silverado Trail and the private driveway that provides primary access to APN 039-030-034. The proposed production buildings lie within the setbacks of both the Silverado Trail and the driveway that provides primary access to the abutting parcel to the north. The existing production buildings, which were constructed prior to the adoption of the Winery Definition Ordinance are setback 122' from the centerline of Silverado Trail. The setback to the new building is 126'. The two proposed buildings would be setback 264 and 288 feet respectively from the private driveway that lies northerly of the subject property. The attached exhibit prepared by Summit Engineering Inc. illustrates the extent of the required setbacks and how these setbacks impact the new project. This same exhibit shows the portions of the subject parcel that lie outside of the two required road setbacks.

The Stag's Leap Wine Cellars property in general and the site where the new production building is proposed contain a number of regulatory and physical constraints that in combination severely limit where the new production building could be located and still adhere to the required setbacks. Physical constraints and existing conditions that make the proposed location of the production building the desirable location include:

1. The location of existing improvements (buildings, cave, water and wastewater lines, and access roads) limit where new production building can be located while maintaining production efficiency. Locating the new building in locations that meet required setbacks would result in an inefficient operation

2. The site contains areas of steep slopes west of the existing and proposed production building that limits new development without extensive grading, retaining walls and removal of mature vegetation. Slopes in these areas are 30% in many places which preclude development without the granting of a use permit;

Regulatory constraints that affect development area available for a suitable new production building include setbacks from Silverado Trail (600 feet), the adjacent private driveway (300 feet) and the presence of Chase Creek.

Summit Engineers prepared the attached exhibit that shows the location on the property where the production building could be constructed without the need for the requested variance. That area, located adjacent to the wastewater ponds, is along the south property line well away from the currently winery complex where production currently takes place. This area is well away from the main winery complex. Locating the new production building in this location would require the installation of all new infrastructure, access roads and would greatly reduce production efficiency creating a severe hardship for the applicant. Relevant to this discussion is the fact that if the new production building was sited in compliance with the required setbacks it would be much more visible to the traveling public and to adjacent neighbors than if it were permitted in its proposed location. The proposed location is in an improved area of the site adjacent to existing buildings and is well screened from the Silverado Trail by the existing vegetation. The conforming portion of the site is devoid of screening vegetation and much more visible to the traveling public. Thus the intent of the winery setback ordinance, to reduce visual impacts to the traveling public, is met by the proposed location.

The proposed winery has been carefully designed to take advantage of the existing topography, to avoid impacts on Chase Creek, is located in proximity to existing infrastructure, to incorporate the significant oak tree into the project design and to take advantage of the dense vegetation along Silverado Trail. The proposed building is low profile with an architectural vocabulary that is consistent with the existing improvements.

We think that after reviewing the response of the proposed project to the numerous site constraints, the location of the existing improvements and the remote location of the area of the site that conforms to the setbacks, we believe that the required findings to grant a variance to required road setbacks could be made. We would appreciate your support of our application and project.





A Tradition of Stewardship  
A Commitment to Service

file No P13-00356

# Napa County Conservation, Development, and Planning Department

1195 Third Street, Suite 210, Napa, California, 94559 phone (707) 253-4417

web [www.countyofnapa.org/cdp/](http://www.countyofnapa.org/cdp/) email [cdp@countyofnapa.org](mailto:cdp@countyofnapa.org)

## Use Permit Application

*To be completed by Planning staff...*

Application Type: Major Mod

Date Submitted: 10/15/13 Resubmittal(s): \_\_\_\_\_ Date Complete: \_\_\_\_\_

Request: Demo of two production buildings & construction of 10,996 sq' production building. Increase in Marketing events

\*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: Stags Leap Wine Cellars Permit Modification

Assessor's Parcel No: 039-030-038 Existing Parcel Size: 33.43 +/- ac.

Site Address/Location: 5766 Silverado Trail Napa, California 94558  
No. Street City State Zip

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

Property Owner: Stags Leap Wine Cellars/Michelle-Antinori

Mailing Address: 5766 Silverado Trail Napa, California 94558  
No. Street City State Zip

Telephone No: (707) 944 - 2020 E-Mail: brian.jones@cask23.com

Applicant (if other than property owner): Brian Jones

Mailing Address: 5766 Silverado Trail Napa, California 94558  
No. Street City State Zip

Telephone No: (707) 261 - 6443 E-Mail: brian.jones@cask23.com

Representative (if applicable): Jeffrey Redding

Mailing Address: 2423 Renfrew Street Napa, California 94558  
No. Street City State Zip

Telephone No: (707) 255 - 7375 E-Mail: jreddingaicp@comcast.net

---

## Use Permit Information Sheet

---

### Use

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

The applicants is requesting a modification to existing use permit (#03469-UP) to replace two antiquated production buildings (referred to as buildings 1 & 2 in the 2004 use permit) with two new state of the art production buildings as shown on the attached plans prepared by Dan McDonald AIA Architects. The two proposed buildings are designed around the heritage oak tree that will be preserved as part of the project. The two buildings total 10,966 +/- square feet of which 10,298 square will be devoted to production and 688 square feet will be devoted to accessory use. The buildings will be one-story + basement area with an average height of 20'. Accessory uses consist of: 246 s.f. of private tasting (by appointment), 269 s.f. of office; an 84 s.f. employee break room and a new rest room totaling 69 s.f. The two buildings being replaced total 8,514 s.f. The new construction will result in an increase in building area of approximately 2,452 s.f. The two existing buildings are setback 123 +/- feet from the center line of Silverado Trail. The two new buildings are setback of 125 feet from center line. A variance application to reduce the required setback from 600 feet to that proposed accompanies this application. A modification to the approved marketing plan is also proposed as described below. No changes to the approved production level or to the daily visitation level is proposed as part of this modification.

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

District \_\_\_\_\_ Regional \_\_\_\_\_  
State ABC Federal TTB

### Improvements

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

In addition to the two new buildings, the following on- and off-site improvements are proposed:

1. Modifications and upgrades to existing water and wastewater treatment and disposal facilities;
2. Earthmoving and grading to construct the new production buildings;
3. New access driveway
4. New loading and staging areas
5. New covered deck

## Improvements, cont.

Total on-site parking spaces: 105 existing No change proposed  
Loading areas: 1 existing 3 additional proposed

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

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

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

Total land area to be disturbed by project (include structures, roads, septic areas, landscaping, etc): 1.4 +/- acres

## Employment and Hours of Operation

Days of operation: Monday-Sunday existing No change proposed  
Hours of operation: 8:00 a.m.-5:30 p.m. existing No change proposed  
Anticipated number of employee shifts: 1 existing No change proposed  
Anticipated shift hours: 8:00 a.m.-5:30 p.m. existing No change proposed

Maximum Number of on-site employees:

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

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

other (specify number) \_\_\_\_\_

---

## 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.

STEVEN SPAROTTO

Print Name of Property Owner



Signature of Property Owner

Date

BRIAN D. JONES

Print Name Signature of Applicant (if different)



Signature of Applicant

10.14.13

Date



## Supplemental Application for Winery Uses

### Operations

Please indicate whether the activity or uses below are already legally **EXISTING**, whether they exist and are proposed to be **EXPANDED** as part of this application, whether they are **NEWLY PROPOSED** as part of this application, or whether they are neither existing nor proposed (**NONE**).

Retail Wine Sales	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Tours and Tasting- Open to the Public	<input checked="" type="checkbox"/> Existing			
Tours and Tasting- By Appointment	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input checked="" type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Tours and Tastings	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Marketing Events*	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Food at Marketing Events	<input checked="" type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None
Will food be prepared...		<input type="checkbox"/> On-Site?	<input type="checkbox"/> Catered?	
Public display of art or wine-related items	<input type="checkbox"/> Existing	<input type="checkbox"/> Expanded	<input type="checkbox"/> Newly Proposed	<input type="checkbox"/> None

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

### Production Capacity \*

Please identify the winery's...

Existing production capacity: 330,000 gal/y Per permit No: 03469-UP Permit date: 3/17/04

Current maximum actual production: 320,000 gal/y For what year? 2012

Proposed production capacity: No change gal/y

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

### Visitation and Hours of Operation

Please identify the winery's...

Maximum daily tours and tastings visitation:	<u>300/day</u> existing	<u>No change</u> proposed
Average daily tours and tastings visitation <sup>1</sup> :	<u>100/day, 700/week</u> existing	<u>No change</u> proposed
Visitation hours (e.g. M-Sa, 10am-4pm):	<u>10:00 am--4:00 pm</u> existing	<u>No change</u> proposed
Non-harvest Production hours <sup>2</sup> :	<u>7:00 am--10:00 pm</u> existing	<u>No change</u> 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.)

### Approved Marketing Program

- a. Private promotional tastings with lunch meals  
Frequency: Fifty (50) annually not to exceed one (1) lunch per week  
Number of Persons: 60 persons maximum  
Time of Day: 11:00 a.m. to 3:30 p.m.
- b. Private promotional tasting with dinner meals  
Frequency: Fifty (50) annually not to exceed two (2) dinners per week  
Number of Persons: 60 persons maximum  
Time of Day: 5:30 p.m. to 10:00 p.m.
- c. Private food and wine pairing seminars  
Frequency: Fifty (50) times per year, no more than two (2) seminars per week  
Number of Persons: 35 maximum  
Time of Day: 11:00 a.m. to 10:00 p.m.

### Proposed Additions to Approved Marketing Plan

Please see attached page

## Food Service

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

Food will either be catered or prepared on site

**Existing Use Permit Conditions (effective 4/6/2004)**

- a. Private promotional tastings with lunch meals:  
Frequency: 50 times per year, no more than (1) lunch per week  
Number of persons: 60 maximum  
Time of Day: 11:00 AM to 3:30 PM
  
- b. Private promotional tastings with dinner meals:  
Frequency: 50 times per year, no more than (2) dinners per week  
Number of persons: 60 maximum  
Time of Day: 5:30 PM to 10:00 PM
  
- c. Private Food & Wine Pairing Seminars:  
Frequency: 50 times per year  
Number of persons: 35 maximum  
Time of Day: 11:00 AM to 10:00 PM

**Proposed Use Permit Conditions**

- a. Private promotional tastings with lunch meals:**  
Frequency: 50 times per year  
Number of persons: 60 maximum  
Time of Day: 11:00 AM to 3:30 PM (no change)
  
- b. Private promotional tastings with dinner meals:**  
Frequency: **50 times per year**  
Number of persons: **20 events of 120 maximum persons, and the remaining 28 events of 60 maximum persons**  
Time of Day: 6:00 PM to 10:00 PM
  
- c. Private Food & Wine Pairing Seminars:**  
Frequency: 50 times per year  
Number of persons: 35 maximum,  
Time of Day: 11:00 AM to 10:00 PM (no change)
  
- d. Addition: Private Events to support (2) Napa Valley Auctions and/or Napa Valley Vintner Trade requests:**  
Frequency: **4 times per year: 2 Open House events of 250 maximum persons, 1 Trade event of 250 maximum persons and 1 Volunteer event of 250 maximum persons.**

## Winery Coverage and Accessory/Production Ratio

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

Existing	<u>314,200</u> sq. ft.	<u>7.21</u> acres
Proposed	<u>326,098</u> sq. ft.	<u>7.48</u> 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).

326,814 sq. ft.      7.5 acres      18.7 % 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	<u>74,702</u> sq. ft.	Proposed	<u>82,500</u> 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	<u>29,912</u> sq. ft.	<u>38.7</u> % of production facility
Proposed	<u>25,094</u> sq. ft.	<u>30.4</u> % 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...**

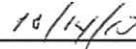
Cave area	Existing: <u>34,860</u> sq. ft.	Proposed: <u>none</u> sq. ft.
Covered crush pad area	Existing: <u>1,680</u> sq. ft.	Proposed: <u>none</u> sq. ft.
Uncovered crush pad area	Existing: <u>N/A</u> sq. ft.	Proposed: <u>none</u> sq. ft.

---

**Initial Statement of Grape Source**

---

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



---

Owner's Signature

Date

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

## Water Supply/ Waste Disposal Information Sheet

### Water Supply

Please attach completed Phase I Analysis sheet.

	Domestic	Emergency
Proposed source of water (e.g., spring, well, mutual water company, city, district, etc.):	<u>well</u>	<u>tank/well</u>
Name of proposed water supplier (if water company, city, district):	<u>NA</u>	<u>NA</u>
Is annexation needed?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Current water use:	<u>8800</u> gallons per day (gal/d)	
Current water source:	<u>well</u>	<u>reservoir/well</u>
Anticipated future water demand:	<u>no change</u> gal/d	<u>                    </u> gal/d
Water availability (in gallons/minute):	<u>72</u> gal/m	<u>                    </u> gal/m
Capacity of water storage system:	<u>43,000</u> gal	<u>2,760,000</u> gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	<u>reservoir</u>	

### Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	<u>sewage</u>	<u>process waste</u>
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	<u>on-site system</u>	<u>aerated pond</u>
Name of disposal agency (if sewage district, city, community system):	<u>NA</u>	<u>NA</u>
Is annexation needed?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Current waste flows (peak flow):	<u>1770</u> gal/d	<u>16,500</u> gal/d
Anticipated future waste flows (peak flow):	<u>3900</u> gal/d	<u>no change</u> gal/d
Future waste disposal design capacity:	<u>3900</u> gal/d	<u>no change</u> gal/d

### Solid Waste and Recycling Storage and Disposal

Please include location and size of solid waste and recycling storage area on site plans in accordance with the guidelines available at [www.countyofnapa.org/dem](http://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): stockpiled onsite temporarily and disposed off-site (TBD)

## Winery Traffic Information / Trip Generation Sheet

### Traffic during a Typical Weekday

Number of FT employees: <u>60</u> x 3.05 one-way trips per employee	=	<u>183</u> daily trips.
Number of PT employees: <u>6</u> x 1.90 one-way trips per employee	=	<u>11</u> daily trips.
Average number of weekday visitors: <u>124</u> / 2.6 visitors per vehicle x 2 one-way trips	=	<u>95</u> daily trips.
Gallons of production: <u>330,000</u> / 1,000 x .009 truck trips daily <sup>3</sup> x 2 one-way trips	=	<u>3</u> daily trips.
<b>Total</b>	<b>=</b>	<b><u>292</u> daily trips.</b>
(No of FT employees) + (No of PT employees/2) + (sum of visitor and truck trips x .38)	=	<u>100</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>8</u> x 1.90 one-way trips per employee	=	<u>15</u> daily trips.
Average number of Saturday visitors: <u>300</u> / 2. 8 visitors per vehicle x 2 one-way trips	=	<u>214</u> daily trips.
<b>Total</b>	<b>=</b>	<b><u>241</u> daily trips.</b>
(No of FT employees) + (No of PT employees/2) + (visitor trips x .57)	=	<u>149</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>18</u> x 1.90 one-way trips per employee	=	<u>34</u> daily trips.
Average number of Saturday visitors: <u>300</u> / 2. 8 visitors per vehicle x 2 one-way trips	=	<u>214</u> daily trips.
Gallons of production: <u>330,000</u> / 1,000 x .009 truck trips daily x 2 one-way trips	=	<u>3</u> daily trips.
Avg. annual tons of grape on-haul: <u>2,000</u> / 144 truck trips daily <sup>4</sup> x 2 one-way trips	=	<u>28</u> daily trips.
<b>Total</b>	<b>=</b>	<b><u>303</u> daily trips.</b>

### Largest Marketing Event- Additional Traffic

Number of event staff (largest event): <u>14</u> x 2 one-way trips per staff person	=	<u>28</u> trips.
Number of visitors (largest event): <u>200</u> / 2.8 visitors per vehicle x 2 one-way trips	=	<u>143</u> trips.
Number of special event truck trips (largest event): <u>4</u> x 2 one-way trips	=	<u>8</u> trips.

<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 PROGRAM CONSOLIDATED FORM  
FACILITY INFORMATION  
BUSINESS ACTIVITIES**

**I. FACILITY IDENTIFICATION**

FACILITY ID # (Agency Use Only)		1	EPA ID # (Hazardous Waste Only)	2
BUSINESS NAME (Same as Facility Name of DBA-Doing Business As) <b>Stags Leap Wine Cellars</b> <span style="float:right">3</span>				
BUSINESS SITE ADDRESS <b>5766 Silverado Trail</b> <span style="float:right">103</span>				
BUSINESS SITE CITY <b>Napa</b>			104	CA
			ZIP CODE	<b>94558</b> <span style="float:right">105</span>
CONTACT NAME <b>Brian Jones</b>			106	PHONE <b>707 261 6443</b> <span style="float:right">107</span>

**II. ACTIVITIES DECLARATION**

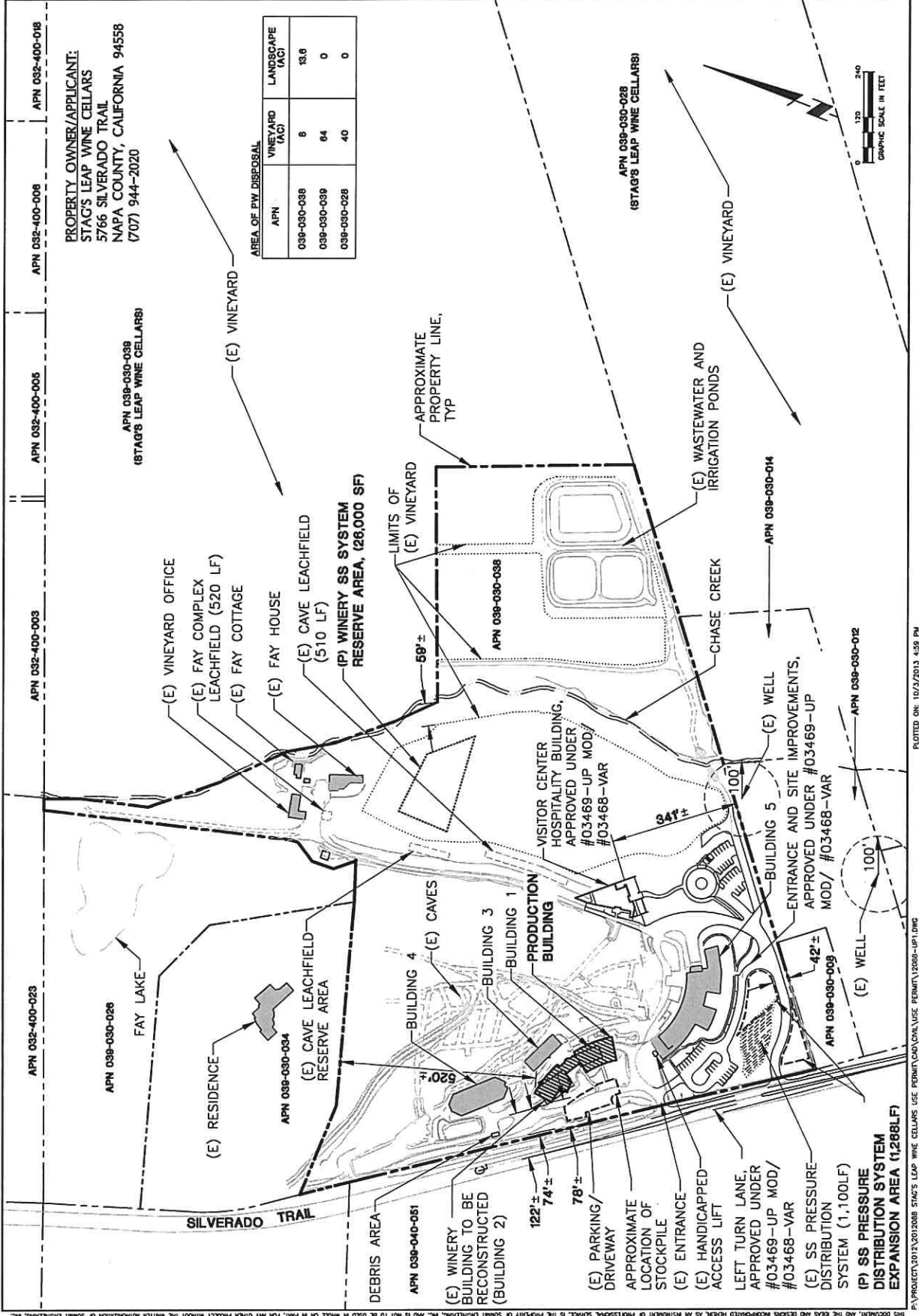
**NOTE: If you check YES to any part of this list, please submit the Business Owner/Operator Identification page.**

Does your facility...		If Yes, please complete these pages of the UPCF...
<b>A. HAZARDOUS MATERIALS</b> Have on site (for any purpose) at any one time, hazardous materials at or above 55 gallons for liquids, 500 pounds for solids, or 200 cubic feet for compressed gases (include liquids in ASTs and USTs); or the applicable Federal threshold quantity for an extremely hazardous substance specified in 40 CFR Part 355, Appendix A or B; or handle radiological materials in quantities for which an emergency plan is required pursuant to 10 CFR Parts 30, 40 or 70?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	4  HAZARDOUS MATERIALS INVENTORY – CHEMICAL DESCRIPTION
<b>B. REGULATED SUBSTANCES</b> Have Regulated Substances stored onsite in quantities greater than the threshold quantities established by the California Accidental Release prevention Program (CalARP)?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	4a  Coordinate with your local agency responsible for CalARP.
<b>C. UNDERGROUND STORAGE TANKS (USTs)</b> Own or operate underground storage tanks?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	5  UST FACILITY (Formerly SWRCB Form A) UST TANK (one page per tank) (Formerly Form B)
<b>D. ABOVE GROUND PETROLEUM STORAGE</b> Own or operate ASTs above these thresholds: Store greater than 1,320 gallons of petroleum products (new or used) in aboveground tanks or containers.	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	8  NO FORM REQUIRED TO CUPAs
<b>E. HAZARDOUS WASTE</b> Generate hazardous waste?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	9  EPA ID NUMBER – provide at the top of this page
Recycle more than 100 kg/month of excluded or exempted recyclable materials (per HSC 25143.2)?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	10  RECYCLABLE MATERIALS REPORT (one per recycler)
Treat hazardous waste on-site?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	11  ON-SITE HAZARDOUS WASTE TREATMENT – FACILITY ON-SITE HAZARDOUS WASTE TREATMENT – UNIT (one page per unit)
Treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	12  CERTIFICATION OF FINANCIAL ASSURANCE
Consolidate hazardous waste generated at a remote site?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	13  REMOTE WASTE / CONSOLIDATION SITE ANNUAL NOTIFICATION
Need to report the closure/removal of a tank that was classified as hazardous waste and cleaned on-site?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	14  HAZARDOUS WASTE TANK CLOSURE 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.	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	14a  Obtain federal EPA ID Number, file Biennial Report (EPA Form 8700-13A/B), and satisfy requirements for RCRA Large Quantity Generator.
Household Hazardous Waste (HHW) Collection site?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	14b  See CUPA for required forms.

**F. LOCAL REQUIREMENTS** 15

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





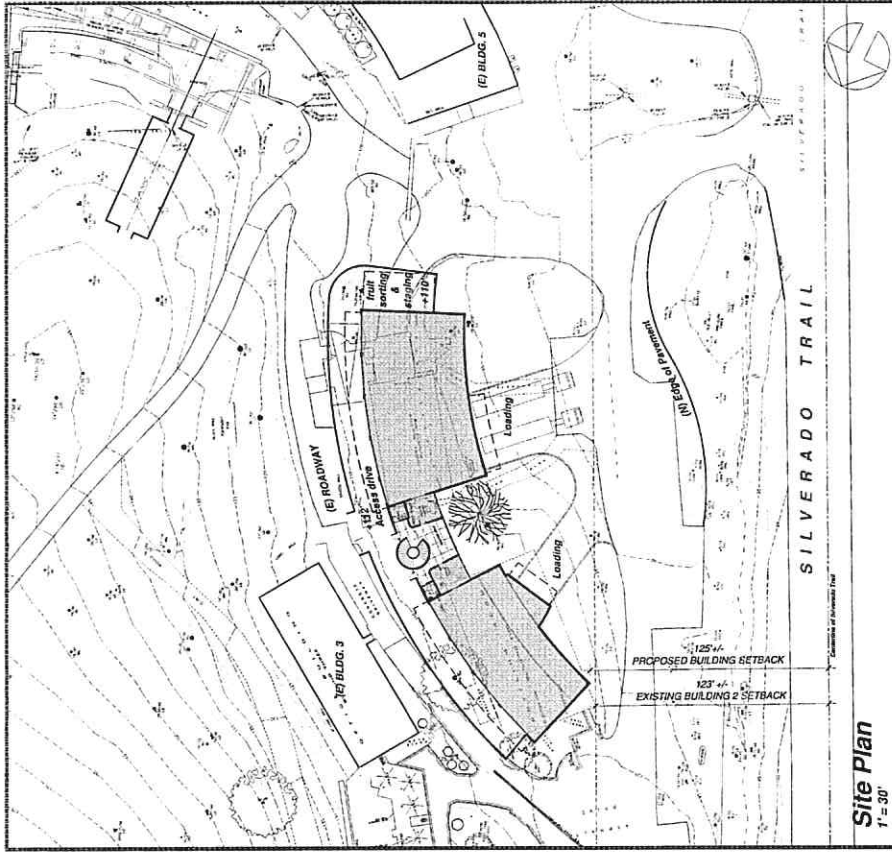
AREA OF PW DISPOSAL

APN	VINEYARD (AC)	LANDSCAPE (AC)
039-030-038	8	18.6
039-030-039	64	0
039-030-028	40	0

PROPERTY OWNER/APPLICANT:  
 STAG'S LEAP WINE CELLARS  
 5766 SILVERADO TRAIL  
 NAPA COUNTY, CALIFORNIA 94558  
 (707) 944-2020

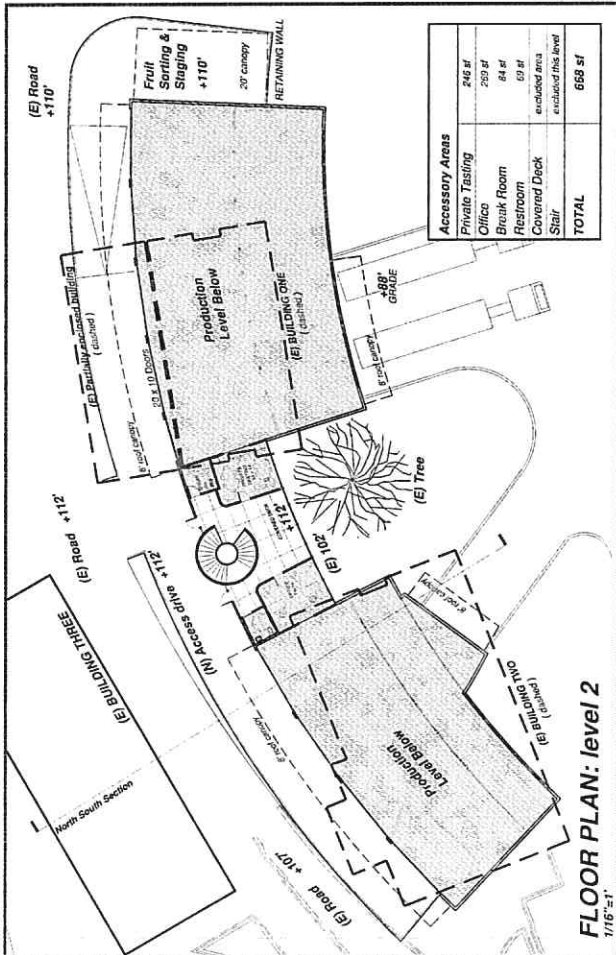


THIS DOCUMENT, AND THE IDEAS AND DESIGNS INCORPORATED HEREIN, AS WELL AS ANY INSTRUMENT OF PROFESSIONAL SERVICE, IS THE PROPERTY OF SUMMIT ENGINEERING, INC. AND IS NOT TO BE USED IN WHOLE OR IN PART, FOR ANY OTHER PROJECT WITHOUT THE WRITTEN AUTHORIZATION OF SUMMIT ENGINEERING, INC.

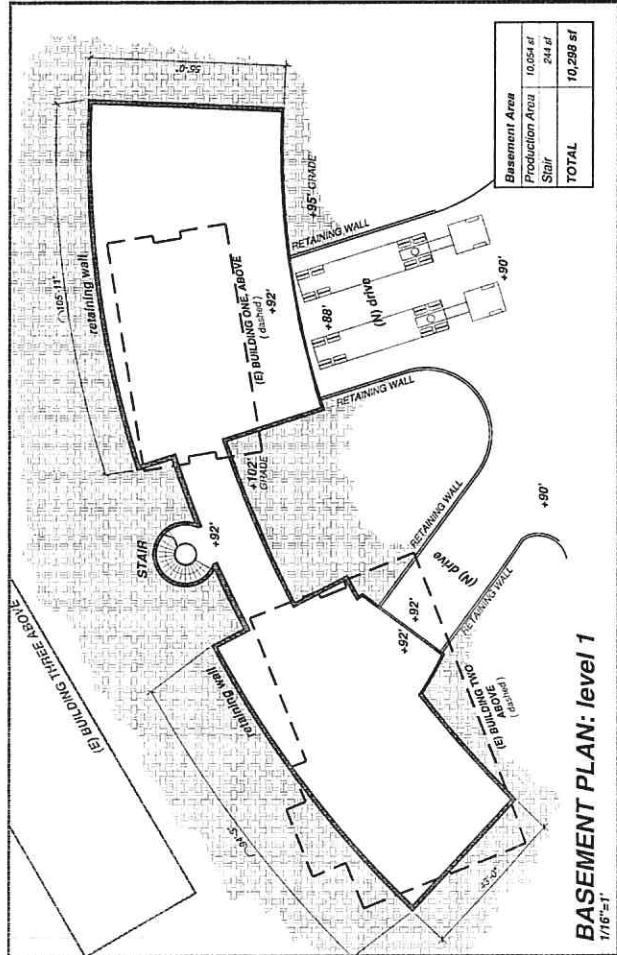


Site Plan  
 1" = 30'

	(E) BLDG 1 (to be removed) 2,218 sf (included building) 1,400 sf (partially enclosed building)	(E) BLDG 2 (to be removed) 4,698 sf	(N) PRODUCTION BUILDING (proposed) 602 sf (accessory)
FLOOR 1			
BASEMENT	8,514 sf (existing)		10,298 sf (production) (2,452 sf increase)
TOTAL			10,986 sf (2,452 sf increase)



FLOOR PLAN: level 2  
 1/16" = 1'



BASEMENT PLAN: level 1  
 1/16" = 1'

DMAIA #12020  
DRAWN BY  
CHECKED BY

# A3.0

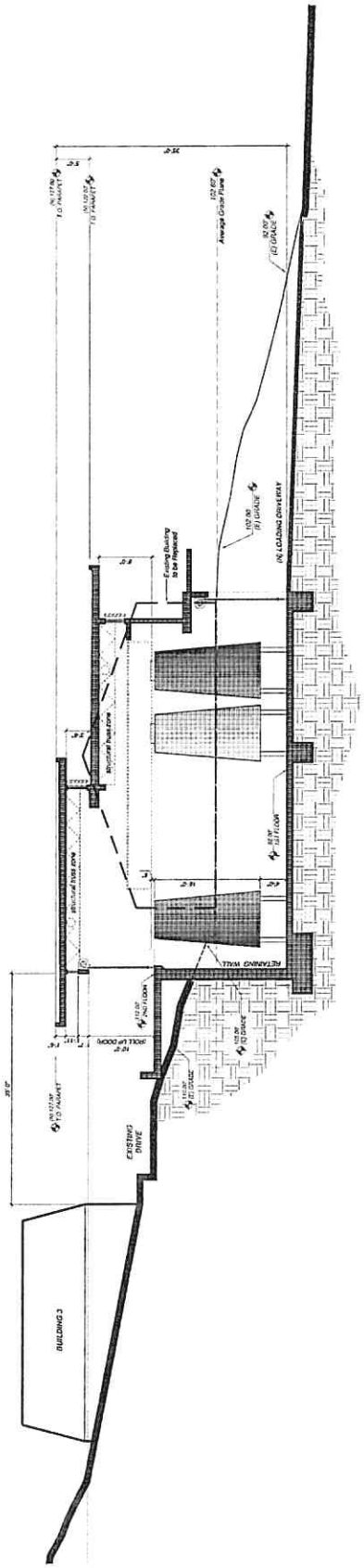
April 30, 2013

**SECTION**  
New Production Building



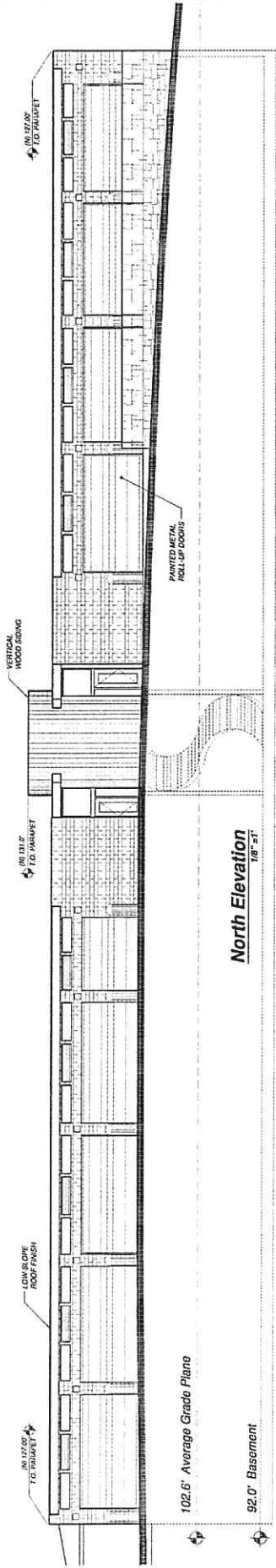
Sag's Leap Wine Cellars  
New Hospitality Center Project  
1725 Diamond Hill  
Palo Alto, California 94304  
APR 03 09:23 AM

Daniel Macdonald AIA Architects, Inc.  
1595 Geary Avenue Suite 200  
Novato, California 94945  
(415) 899-0050 • Fax (415) 899-0053



**North South Section**  
1/8"=1'

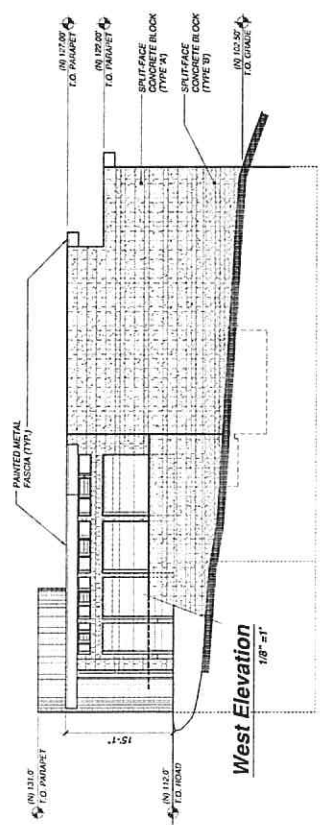
137.6' Maximum Allowable Building Height



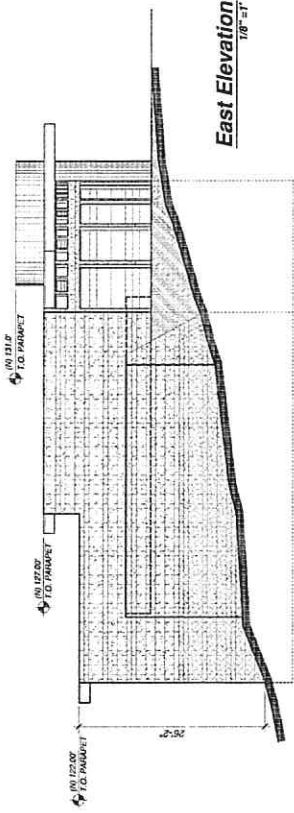
**North Elevation**  
 1/8" = 1'

102.6' Average Grade Plane

92.0' Basement

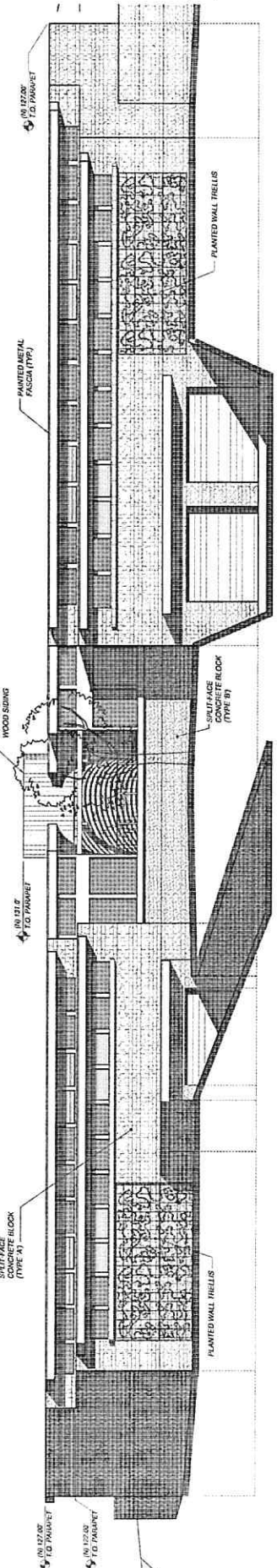


**West Elevation**  
 1/8" = 1'



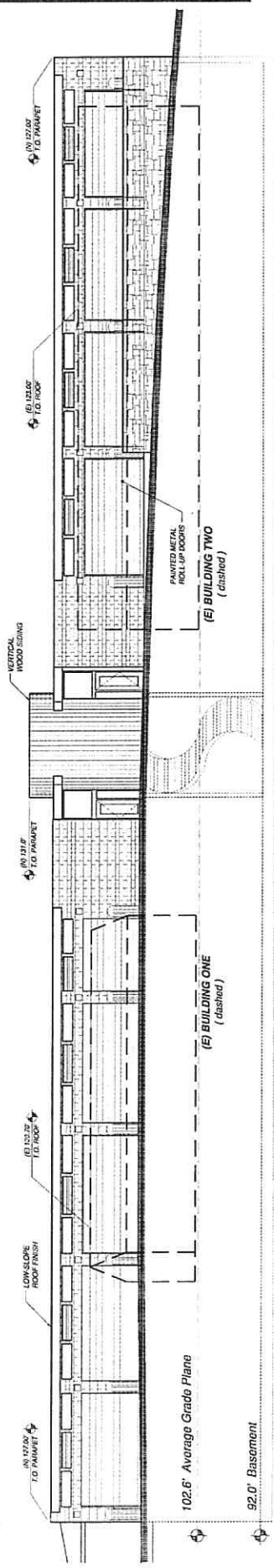
**East Elevation**  
 1/8" = 1'

137.6' Maximum Allowable Building Height



**South Elevation**  
 1/8" = 1'

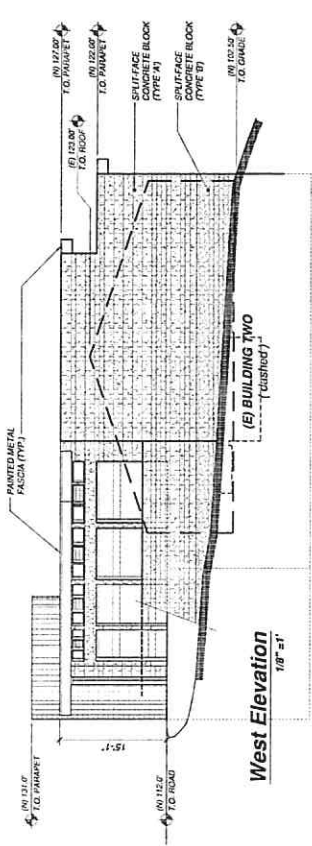
137.6' Maximum Allowable Building Height



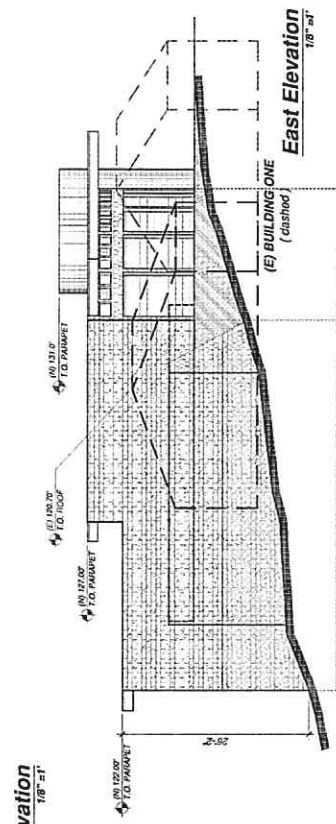
102.6' Average Grade Plane

92.0' Basement

North Elevation  
 1/8" = 1'

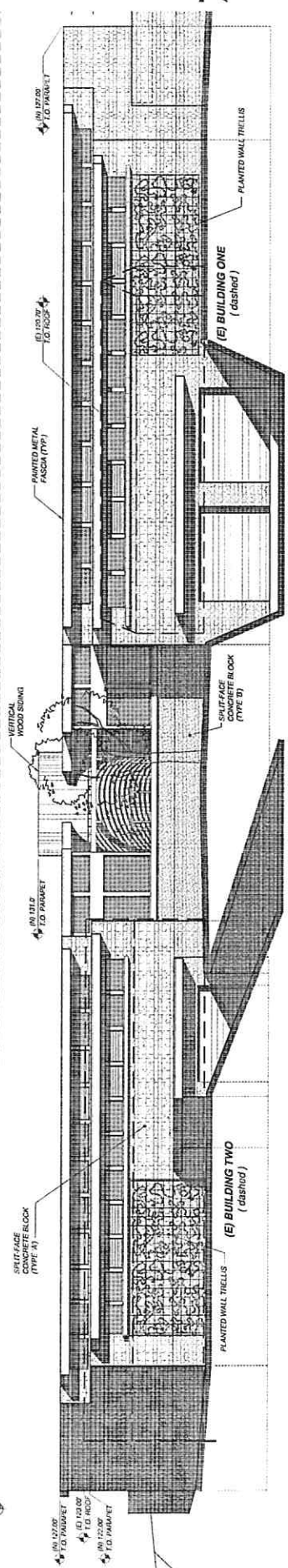


West Elevation  
 1/8" = 1'



East Elevation  
 1/8" = 1'

137.6' Maximum Allowable Building Height



South Elevation  
 1/8" = 1'