

**PREVIOUS STAFF REPORT
FROM PLANNING COMMISSION
MEETING**

PROJECT

NAME: GIRARD WINERY P14-00053

PREVIOUS MEETING

DATE: DECEMBER 17, 2014

CONTINUED TO: JANUARY 21, 2015

**FOR ATTACHMENTS OF THIS STAFF REPORT PLEASE
REFER TO THE PREVIOUS MEETING DATE ABOVE.**



A Tradition of Stewardship
A Commitment to Service

Agenda Date: 12/17/2014

Agenda Placement: 9A

Napa County Planning Commission Board Agenda Letter

TO: Napa County Planning Commission
FROM: Charlene Gallina for David Morrison - Director
Planning, Building and Environmental Services
REPORT BY: Wyntriss Balcher, Planner II - 707 299-1351
SUBJECT: Girard Winery Use Permit #P14-00053

RECOMMENDATION

GIRARD WINERY USE PERMIT #P14-00053-UP

CEQA Status: Consideration and possible adoption of a Mitigated Negative Declaration and Mitigation Monitoring & Reporting Program (MMRP). According to the proposed Mitigated Negative Declaration and MMRP, the proposed project would have, if mitigation measures are not included, potentially significant environmental impacts in the following areas: Transportation/Traffic. The project site is not included on a list of hazardous materials sites compiled pursuant to Government Code Section 65962.5.

Request: Approval for a Use Permit to establish a new winery as follows: 1) 200,000 gallons per year production capacity; 2) Construction of new winery building, totaling 32,771 sq.ft. in area, to include: 28,955 sq.ft. production area (crush area, fermentation and barrel storage, restrooms); 3,816 sq.ft of accessory use area (offices, tasting rooms, retail storage, catered food prep area, and visitor restrooms), maximum height 35 ft. with 45 ft. tall cupolas; a 2,628 sq. ft. veranda; and a 2,871 sq. ft. covered work area; 3) Hosted daily tours and tastings for wine trade personnel and consumers by appointment only for a maximum of 75 persons per weekday (Monday-Friday); maximum of 90 persons per weekend day (Saturday-Sunday); 4) Hours of operation: 8:00 AM to 6:00 PM (production hours, except during harvest) and 10:00 AM to 6:00 PM (visitation hours), 7-days a week; 5) Employment of more than 25 employees: 11 employees (8 full time; 3 part-time) non harvest; maximum 19 additional employees (12 full time and 7 part time) during harvest; 6) Employee hours: production, 7:00 AM to 3:00 PM; hospitality/ tasting room, 9:30 AM to 6:30 PM; administration, 8:00 AM to 5:00 PM; 7) Construction of twenty-two (22) parking spaces; 8) Installation of landscaping, entry gate and a winery sign; 9) Establish a Marketing Program as follows: a) Four (4) events per year with a maximum of 75 guests; b) Four (4) events per year with a maximum of 200 guests; c) One (1) Harvest event per year with a maximum of 500 guests; d) All food to be catered utilizing a ±184 sq. ft. small prep/staging area; 10) On-premise consumption of wines produced on site within the tasting room and in the landscaped winery gardens in accordance with AB 2004; 11) Construct new 24" wide winery access driveway from Dunaweal Lane to the winery; 12) Construction of additional piping and service connections to the existing water system with an update to the existing Transient Non-Community Water System contract to

include Girard Winery; 13) Installation of on-site sanitary disposal improvements and installation of new connections into the existing on-site winery waste water ponds serving Clos Pegase Winery (APN:020-150-012); and, 14) Installation of 30' diameter, 25,000 gallon water storage tank. The project is located on a 25.63 acre parcel at 1077 Dunaweal Lane, Calistoga, on the east side of Dunaweal Lane, approximately 1,000 feet south of its intersection with Silverado Trail, within the AP (Agricultural Preserve) Zoning District; APN: 020-150-017

Staff Recommendation: Adopt the Mitigated Negative Declaration and approve the Use Permit, as conditioned.

Staff Contact: Wyntress Balcher, Planner II (707) 299-1351; wyntress.balcher@countyofnapa.org

Applicant Contact: Heather McCollister, (707) 287-5999; bhmccolli@sbcglobal.net

EXECUTIVE SUMMARY

Proposed Actions:

That the Planning Commission:

1. Adopt the Mitigated Negative Declaration and Mitigation Monitoring Reporting Plan for the Girard Winery based on Findings 1-6 of Exhibit A; and
2. Approve Use Permit (P14-00053) based on Findings 7-11 of Exhibit A, and subject to the recommended Conditions of Approval (Exhibit B).

Discussion:

The applicant requests approval of Use Permit application #P14-00053 to establish a new 200,000 gallon/year winery with the construction of a new winery building, totaling 32,771 sq.ft. in area, to include: 28,955 sq.ft. production area (crush area, fermentation and barrel storage, restrooms); 3,816sq.ft of accessory use area (offices, tasting rooms, retail storage, catered food prep area, and visitor restrooms); a 2,628 sq.ft. covered veranda; and a 2,871 sq. ft. covered work area. The maximum height of the building will be 35 ft. with two 45 ft. tall cupolas. The applicant also proposes: the construction of twenty-two (22) parking spaces; the construction of a new 24" wide winery access driveway from Dunaweal Lane to the winery; the construction of additional piping and service connections to the existing water system with an update to the existing Transient Non-Community Water System contract to include Girard Winery; and the installation of a 25,000 gallon water storage tank. The applicant is requesting tours and tastings by appointment only to a maximum 90 persons on weekends and 75 weekdays and a Marketing Program to hold 9 events per year: four/year for 75 guests; four/year for 200 guests and one/year for 500 guests, to be catered and during winery operation hours.

Although this is a relatively large project, staff is recommending in favor of its approval for the following reasons: 1) the proposal includes substantial greenhouse gas offset features; 2) potential traffic impacts have been fully mitigated; 3) Girard's Napa wines are presently made in Sonoma County and this facility will return Napa County fruit to production in Napa County; 4) the project will be subject to the County's expanded housing impact fees; 5) visitation is within the scope of what has been approved at other similar facilities, and marketing is on the low end; 6) the amount of visitation space is relatively modest in comparison to the amount of production space; and 7) the project requires no reductions or alternatives to winery zoning standards.

FISCAL IMPACT

Is there a Fiscal Impact? No

ENVIRONMENTAL IMPACT

ENVIRONMENTAL DETERMINATION: Mitigated Negative Declaration Prepared. According to the proposed Mitigated Negative Declaration, the proposed project would have, if mitigation measures are not included, a potentially significant environmental impact in the following areas: Transportation/Traffic. The project is not included on a list of hazardous materials sites compiled pursuant to Government Code Section 65962.5.

BACKGROUND AND DISCUSSION

Owner/Applicant: Vintage Wine Estates, Pat Roney; 205 Concourse Blvd, Santa Rosa, CA 95403

Representative: Heather McCollister; 1512 D Street, Napa, CA 94559

Zoning: Agriculture Preserve – AP

GP Designation: Agricultural Resource – AR

Filed: February 28, 2014; **Completed:** November 12, 2014

Parcel Size: 26.53± acres

Existing Development: Clos Pegase Water System well and associated equipment & three Close Pegase Winery wastewater processing ponds and associated equipment, in addition to 12± acres of vineyard.

Proposed Winery Characteristics:

Winery Size (Proposed): 32,771 sq.ft. production building include: 28,955 sq.ft. production area (crush area, fermentation and barrel storage, restrooms); 3,816 sq.ft of accessory use area (offices, tasting rooms, retail storage, catered food prep area, and visitor restrooms), maximum height 35 ft. with 45 ft. tall cupolas; with a 2,628 sq. ft. covered veranda; and a 2,871 sq. ft. covered work area.

Production Capacity (Proposed): 200,000 gallons per year.

Development Area (Proposed): 139,763 sq. ft., or 3.21 acres.

Winery Coverage (Proposed): 132,793 sq. ft.; 3.05 acres; 11.49% of the 26.53± acre parcel (Maximum 25% or 15 acres).

Accessory/Production Ratio (Proposed): 3,816 sq. ft. accessory and 37,129 sq. ft. production; 10.2% (maximum 40% allowed).

Number of Employees (Proposed): More than 25 employees: maximum 11 employees (8 full time; 3 part-time), non harvest days; maximum 19 additional employees hired (12 full time and 7 part time) during harvest.

Visitation (Proposed): Hosted daily tours and tastings for wine trade personnel and visitors by appointment only for a maximum of 75 persons per weekday (Monday-Friday); maximum of 90 persons per weekend day (Saturday-

Sunday). Maximum of 555 persons/week.

Marketing Program (Proposed):

Four (4) events per year with a maximum of 75 guests, between the hours of 6:00 PM – 10:00 PM;
Four (4) events per year with a maximum of 200 guests between the hours of 6:00 PM – 10:00 PM; and,
One (1) Harvest event per year with a maximum of 500 guests between the hours of 6:00 PM – 10:00 PM.
All food to be catered utilizing a ±184 sq. ft. small prep/staging area located adjacent to the tasting room.

Days and Hours of Operation (Proposed): Employee hours: production, 7:00AM to 3:00 PM; hospitality/ tasting room, 9:00 AM to 6:00 PM; administration, 8:00 AM to 5:00 PM.

Parking (Proposed): 22 on-site parking spaces with 2 loading areas (15 visitor spaces and 7 employee spaces). The parking area also proposes to include an electric vehicle charging station space and one visitor clean air vehicle space.

Setbacks (Required): 20' side, 20' rear, 300' from Dunaweal Lane.

Setback (Proposed): No variance proposed. All required setbacks will be met.

Adjacent General Plan Designation/ Zoning / Land Use:

North:

Agricultural Resource (AR) /Agricultural Preserve Zoning (AP)/Agricultural use (vineyards) and residential use

South:

Agricultural Resource (AR) / Agricultural Preserve Zoning (AP)/Agricultural use (vineyards) and residential use

East:

Agricultural Resource (AR) /Agricultural Preserve Zoning (AP)/Agriculture (vineyards) and wine production (Sterling Vineyards Winery)

West:

Agricultural Resource (AR) /Agricultural Preserve zoning (AP)/Agricultural use (vineyards), residential use, and wine production use (Clos Pegase Winery)

Nearby Wineries (located within 1 mile of the project)

Winery Name	Address	Building Sq. Ft.	Production	Visitors (Ave/Wk)	Total Events/Yr	Employees
ARAUJO ESTATES WINES	2155 PICKETT RD	24,000	20,000	126	15	13
AZALEA SPRINGS WINERY	4301 AZALEA SPRINGS WAY	11,607	12,500	125	532	2
CLOS PEGASE INC	1060 DUNAWAAL LN	43,100	200,000	725n/a		10
CUVAISON	4550 SILVERADO TRL	46,026	155,048	525n/a		15
FISHER WINERY	4771 SILVERADO TR	16,200	30,000	50	23	3
JOSEPH CELLARS	4455 ST HELENA HWY	20,500	30,000	525	106	6
PAOLETTI ESTATES WINERY	4501 SILVERADO TRL N	10,004	16,000	350	3	1.5
PAVITT FAMILY VINEYARDS	4660 SILVERADO TRL	3,360	10,000	10	9	2

STERLING VINEYARDS	1111 DUNAWEAR LN	160,252	1,500,000	3,850n/a		143.5
TEACHWORTH WINERY	4451 N ST HELENA HWY	800	5,000	2	2	0.5
TWOMEY CELLARS	1183 DUNAWEAR LN	25,510	81,480	75n/a		3.5
VENGE VINEYARDS	4708 SILVERADO TRL	15,400	20,000	140	10	3

Parcel History and Evolution of this Application

The existing parcel is 26.53 acres in area and includes an existing storage building, three ponds for a wastewater processing system, water well, and associated infrastructure that are currently serving Clos Pegase Winery, which is also owned by the applicant, located at 1060 Dunaweal Lane (APN: 020-150-012), directly across the street. There are currently 12± acres of vineyards planted on the property, but there has been a history of a total of 18 acres of vineyard, of which 6± acres is now fallow. There are no other improvements on the property.

Code Compliance History

There are no open or pending code violations for the subject site.

Discussion Points

Setting - The project parcel (APN: 020-050-017) is 26.53 acres in area and is owned by Vintage Wine Estates. Across the street at 1060 Dunaweal Lane (APN: 20-150-012) is Clos Pegase Winery, also owned by Vintage Wine Estates. Water is provided to Clos Pegase Winery and the residence on that parcel through the "Clos Pegase Winery Water System", a transient non-community water system which utilizes the well on the project parcel. The old well on the Clos Pegase Winery parcel did not meet the seal depth requirements for the transient non-community water system regulations and is therefore not a part of the water system and used for back-up irrigation. The Clos Pegase Winery process wastewater is taken to the subject parcel for processing, utilizing the three existing ponds. The processed wastewater is used for vineyard and landscape irrigation on both the Clos Pegase property and the subject parcel. No groundwater is used for these activities. The proposed Girard Winery will connect to the existing water system and will require updating the water system permit to include additional piping and service connections. The name of the water system will also be amended to include both wineries. The project parcel is rectangular with frontage on Dunaweal Lane, a collector status road, and is relatively flat. The frontage has non-native walnut trees lining the road and five are proposed for removal for the project driveway entrance. The nearest offsite residence is located approximately 130 feet south of the property line and is over 400 feet from the winery building site.

New Winery Proposal - Girard Wines is a label currently being produced by Vintage Wine Estates at a facility in Sonoma County. The wines are currently being sold at a tasting room in Yountville which is proposed to continue operating after completion of the the proposed new wine facility. The project proposes the construction of a 24' wide driveway to serve the 32,771 sq. ft. winery building located ±600 ft. from Dunaweal Lane and would circle around the building to the loading area in the rear. The required winery setback is 300 ft. The hospitality and administration areas are located on the west side of the building facing the street, where there is a landscaped veranda wrapping around the public entrance. The applicant is requesting approval of on-site consumption of wines produced on the site in the garden and veranda in addition to the tasting room in accordance with AB 2004 (also known as the Picnic Bill). The winery production area is located behind hospitality area with tanks, barrel storage, a covered crush area, and loading docks. There is an open covered work area adjacent to the refrigeration equipment at the rear of the building. The proposed building will be concrete, 33'-6" in height with metal roofing and stone veneers on the front (west) side of the building. Two cupolas are proposed at the front of the production

portion of the building, 45' in height, with metal roofing. The veranda will be concrete with stone veneer and the building's divided-lite windows will have low-E glass and with stone ledges.

Twenty-two (22) parking spaces are proposed, 15 in the visitor parking area adjacent to the front of the winery building and seven (7) in the employee area behind the winery building. The visitor parking area also proposes to include an electric vehicle charging station space and one visitor clean air vehicle space, in addition to one electric vehicle charging station in the employee parking area. Based upon estimates of 2.6 visitors/vehicle on weekday (20± vehicles) and 2.8 visitors/vehicle on weekends (22± vehicles), the parking demand per day would be satisfied by the 22 parking spaces. The parking demand generated from nine marketing events (179± vehicles at largest event) would exceed the number of parking spaces available in the parking lot. Additional parking in the paved area at the rear of the winery can be utilized during events or shuttling from off-site parking lots. The applicant proposes Best Management Practices to encourage a reduction of vehicle miles traveled with priority parking for efficient transportation and to use bus transportation for large marketing events. The applicant owns the winery property across the street and event guests can be shuttled over from there. No parking will be permitted within the right-of-way of Dunaweal Lane or permitted on the entrance driveway, which is too narrow to accommodate parking.

Tours and Tastings/Marketing Events - The project proposes hosted daily tours and tastings for wine trade personnel and consumers by appointment only for a maximum 75 persons per weekday (Monday-Friday); a maximum 90 persons per weekend day (Saturday-Sunday) for a weekly total maximum of 555 visitor. The proposed visitation hours are 10:00 AM to 6:00 PM (visitation hours), 7-days a week with on-premise consumption of wines produced on site within the tasting room and in the landscaped veranda in accordance with AB 2004. The Marketing Program would consist of: four (4) events per year with a maximum of 75 guests, between the hours of 6:00 PM – 10:00 PM; four (4) events per year with a maximum of 200 guests between the hours of 6:00 PM – 10:00 PM; and one (1) Harvest event per year with a maximum of 500 guests between the hours of 6:00 PM – 10:00 PM. All food to be catered utilizing a ±184 sq. ft. small prep/staging area located adjacent to the tasting room area.

Staff has provided a table comparing marketing and tours and tastings visitation at other wineries with annual production of 200,000 gallons, below. The proposed visitation program falls within the lower half amongst its peer group of wineries with an approved production capacity of approximately 200,000 gallons per year. The table also provides a comparison of winery building floor area to the wineries listed. As can be seen, the floor area for the proposed area relative to its production capacity is below the middle of the spectrum, at ±28,955 sq.ft., with other wineries ranging in size from 24,100 sq.ft. to 49,480 sq.ft.

Winery	Location	Approved Production	Floor Area (sq. ft.)	Tours & Tastings visitors/week (average)	Marketing Events per year	Employees
BY APPT ONLY						
Groth Winery and Oakcross Vineyards	Valley Floor	200,000	49,480	180	77	24
Shafer Vineyards	Valley Floor	200,000	33,630	105	29	2
Silverado Hill Vineyards LLC	Valley Floor	200,000	27,454	490	126	24
Paraduxx Vineyards	Valley Floor	200,000	32,909	840	160	38
Girard Winery (Proposed)	Valley Floor	200,000	39,604	555	9	11

PUBLIC

Clos Pegase, Inc	Valley Floor	200,000	24,100	725	0	10
Sutter Home Winery	Valley Floor	200,000	41,000	3,500	0	101
Whitehall Lane Winery	Valley Floor	200,000	34,227	600	60	7

Traffic - The project parcel is located on the east side of Dunaweal Lane, between State Highway 29 and Silverado Trail. Access to the proposed winery would be from both directions of Dunaweal Lane, via a 24 ft. wide driveway. The intersections with State Highway 29 and Silverado Trail are unsignalized; southbound traffic on State Highway 29 has a left turn lane. There are three existing wineries on Dunaweal Lane: Clos Pegase Winery, Sterling Vineyards, and Twomey Cellars. The project proposes to establish a new 200,000 gallon/year winery, office use, and hospitality functions. The proposed maximum daily visitation will be 75 persons on weekdays; 90 persons on weekends. There will be 25 or greater on-site employees: 8 full-time and 3 part-time, but will increase during harvest to 20 full-time and 10 part-time. Nine (9) marketing events per year are proposed: four (4) events with a maximum of 75 guests; four (4) events with a maximum of 200 guests; and one (1) harvest event with a maximum of 500 guests.

Whitlock & Weinberger Transportation, Inc. (W-Trans) prepared a focused traffic analysis (dated October 16, 2014) addressing potential traffic impacts and access needs for the winery. Mechanical counts of the traffic volumes on Dunaweal Lane were conducted on three consecutive peak days and intersection counts were taken during the month of September, 2014 to establish the existing conditions. The volume of traffic ranged from 1,484 vehicles on Thursday to 1,691 on Saturday. This count is considered relatively low. The turning movement data collected indicate that the intersections of State Highway 29 and Silverado Trail and Dunaweal Lane are operating at a LOS A or B overall and on all approaches. The anticipated daily trip generation for the project, winery plus tasting room, is projected at 74 trips during weekdays, including 26 weekday PM peak hour (4:00–6:00 PM) trips and 58 daily trips on weekends with 29 weekend PM peak hour trips (Saturdays 2:00-4:00PM). Upon adding project-generated trips to existing volumes, both intersections are expected to continue operating at LOS A or B overall as well as on all approaches.

The report addresses the future projected traffic volumes, using the 2030 and 2010 model volumes from the Solano Transportation Authority growth factor of 1.45 for State Highway 29. This growth factor was applied to turning movements to and from Dunaweal Lane and the remainder of the future increase was added to the volumes for the through movements. Based upon the projected future volumes, the two intersections are expected to operate acceptably overall, though the northbound Dunaweal approach to Silverado Trail is expected to operate at LOS E and the southbound Dunaweal Lane approach to State Route 29 is expected to operate at LOS F at the PM Peak Hour. Under the Napa County General Plan EIR, under projected 2030 volumes, State Route 29 is expected to operate at a LOS F in this project's study area during the PM Peak Hour, and, Silverado Trail is expected to continue operating at LOS C during the PM Peak Hour.

The traffic study proposes a mitigation measure that if the winery operation schedules employee shifts to minimize trips at the intersection during the PM peak periods (4:00-6:00 PM weekdays; 2:00-4:00 PM weekends) stating it will reduce the project's future potential impacts to the intersections at their most impacted time to a level of insignificance. The incorporation of a mitigation measure to reduce traffic during the PM Peak Hour can occur during the 9 events if the finish time of activities is scheduled to minimize vehicles arriving or leaving between 4:00 PM and 6:00 PM would reduce potential future traffic impacts to a level of insignificance. Further, the installation of directional signs at the winery exit to direct traffic to right-turn actions, such as southbound traffic from Dunaweal Lane to use Silverado Trail, and northbound traffic to use State Highway 29, would be a reduction in the LOS at those intersections, further reducing traffic impacts to a less than significant level. The applicant proposes Best

Management Practices to encourage a reduction of vehicle miles traveled with priority parking for efficient transportation and to use bus transportation for larger 200 to 500-guest marketing events.

Groundwater Availability - As indicated above, the well on the project parcel provides water to the applicant's Clos Pegase Winery (APN: 020-150-012) across the street. The well on the Clos Pegase winery is utilized as back up irrigation water. The Clos Pegase winery process waste water system is also located on the project parcel, which include the three processing and storage ponds. The reclaimed water is used to irrigate the vineyards and landscaping on the Clos Pegase parcel, and the vineyards on the project parcel. Girard Winery will be incorporated into these existing systems. Therefore, the Water Availability Analysis Report, prepared by Always Engineering (dated November 24, 2014) and the Phase One Study prepared for each of the parcels, evaluated the existing demand and the demand generated from the proposed Girard Winery.

The Phase One Study prepared for the 20.39 acre, valley area, Clos Pegase Winery property states that the Allowable Water Allotment for the property is 20.39 acre feet per year (af/yr), determined by multiplying its 20.39 acre size by the one af/yr/acre fair share water use factor. Clos Pegase Winery is a 200,000 gallon winery, with 10 employees (total 30 employees during harvest) and a visitation average of 725 people per week. The Clos Pegase Phase One study indicates the existing total demand is 9.70 af/yr.

The Water Availability Analysis-Phase One Study prepared for the 26.53 acre, the proposed Girard Winery property, states that the Allowable Water Allotment for the property is 26.53 acre feet per year (af/yr), determined by multiplying its 26.53 acre size by the one af/yr/acre fair share water use factor. The study found that the proposed 200,000 gallon Girard Winery with a proposed 11 employees (additional 19 for a total 30 employees during harvest), a maximum 10,090 visitors, and 9 events with a maximum 500 people, would result in a total demand of 16.70 af/yr.

The combined allowable water use for both parcels would be 46.92 af/yr. The existing and proposed water use for both parcels is 26.40 af/yr., which is 20.52 af/yr. below the threshold for the combined parcels. As such, the project meets the valley floor groundwater sustainability threshold in gross terms without consideration of other water sources such as reuse of treated process water and surface water captured within existing irrigation ponds. The Water Availability Analysis report indicates that currently all vineyard irrigation (both parcels) is provided for using the existing irrigation pond located on the property. The existing irrigation pond is filled with rainwater, vineyard subdrain collection water, and treated process wastewater. No well has been used to irrigate the existing vineyards and the existing landscaping. In addition, the proposed Girard Winery will also contribute additional process wastewater into the reclaimed wastewater irrigation system. Therefore, the total project demand on groundwater supplies would be 12.49 af/yr. Conditions from the Environmental Health Division require that an agreement to grant a water easement or an approved water easement for the water system located on and serving the two parcels must be filed prior to approval of a building permit. This will ensure that the Clos Pegase Water System is amended to include the new winery.

Greenhouse Gases/Climate Action Plan - The County requires project applicants to consider methods to reduce Green House Gas (GHG) emissions consistent with Napa County General Plan Policy CON-65(e), which requires GHG review of discretionary projects. The applicant has completed the Department's Best Management Practices Checklist for Development Projects, which is attached to this report as part of the application materials. The applicant proposes to incorporate GHG reduction methods including: alternative fuel and electrical vehicles in fleet; build to CALGREEN Tier 2; new vegetation plantings; CVMT reduction plan; energy conserving lighting; connection to an existing recycled water system; water efficient landscaping and shade trees; limiting the amount of grading and tree removal; composting; sustainable purchasing and shipping programs; electrical vehicle charging stations; bicycle incentives; and education of staff and visitors on sustainable practices.

GHG Emission reductions from local programs and project level actions, such as application of the CalGreen Building Code, tightened vehicle fuel efficiency standards, and more project specific on-site programs including

those winery features noted above would combine to reduce emissions.

Grape Sourcing - The property is currently planted in 12 acres of vineyards. Upon completion of the project, the applicant proposes to replant those areas that are fallow or were disturbed by the project, resulting in 14.53 acres of vineyard. The applicant has informed staff that the 75% Napa Valley Grape Source can be met since there are contracts with other Napa County vineyards for 1,075 tons of grapes (154,800 gallons) that will be processed at the new winery. The applicant has advised that the Girard Winery label is currently active and the wines are being sold out of a tasting room located in Yountville, which will also remain open after completion of the winery.

Public Comments - On December 4, 2014, an e-mail was received from an adjacent neighbor, Norma Tofanelli, requesting a continuance of the hearing to allow time to review all of the reports and prepare for the hearing (See attached). Staff had been advised that the applicant and the neighbor will be meeting to discuss the project and the neighbor's concerns.

Consistency with Standards

Zoning - The project is consistent with the AP (Agricultural Preserve) zoning district regulations. A winery (as defined in the Napa County Code Section 18.08.640) and uses in connection with a winery (refer to Napa County Code Section 18.16.030) are permitted in the AP District with an approved use permit. The project, as conditioned, complies with the Napa County Winery Definition Ordinance and all other requirements of the Zoning Code as applicable.

Environmental Health Division - Recommends approval with standard conditions in the attached Memorandum dated December 10, 2014.

Engineering Services Division - Recommends approval with standard conditions in the attached Memorandum dated July 11, 2014.

Public Works Department (Ground Water and Traffic) - Recommends approval in the attached Memorandum, dated May 12, 2014.

Fire Department - Recommends approval with standard conditions in the attached Inter-Office Memo dated April 3, 2014.

SUPPORTING DOCUMENTS

- A . Exhibit A - Findings
- B . EXHIBIT B - CONDITIONS OF APPROVAL
- C . Department Conditions
- D . Public Comments
- E . Mitigated Negative Declaration
- F . Mitigation Monitoring & Reporting Program
- G . Water Availability - Phase One
- H . Biological Survey Report
- I . Traffic Analysis
- J . Wastewater Feasibility Study

K . Waters System Feasibility Report

L . Application documents

M . GRAPHICS

Napa County Planning Commission: Approve

Reviewed By: Charlene Gallina